

MASSACHUSETTS PLOUGHMAN



JOURNAL OF



VOL. LVI. - NO. 18

BOSTON, MASS., SATURDAY, JANUARY 30, 1897.

WHOLE NO. 2876

MASSACHUSETTS PLOUGHMAN

Official Organ of the N. E. Agricultural Society
LINUS DARLING,
PROPRIETOR.
ISSUED WEEKLY AT
JOHN HANCOCK BUILDING
178 DEVONSHIRE STREET, BOSTON, MASS.

TERMS:
\$2.00 per annum, in advance. \$2.50 if not paid in advance. Postage free. Single copies 5 cents.
No paper discontinued, except at the option of the proprietor until all arrearages are paid.
All persons sending contributions to THE PLOUGHMAN for use in its columns must sign their names, not necessarily for publication, but as a guarantee of good faith, otherwise they will be consigned to the waste-basket. All matter intended for publication should be written on note size paper, with ink, and upon but one side.
Correspondence from particular farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, at the writer's option.
THE PLOUGHMAN offers great advantages to advertisers. Its circulation is large and among the most active and intelligent portion of the community.

Rates of Advertising:
12 1-2 cents per line for first insertion.
6 1-4 cents for each subsequent insertion.

AGRICULTURAL.

Professor Jordan's Alfalfa.

AVERAGE 17.6 TONS GREEN FORAGE PER ACRE.

Alfalfa in New York State seems to have passed the experimental stage, and its success in a climate similar to that of this section would seem to afford hope that this splendid fodder plant may yet find a congenial home in New England.

An average crop of nearly four and one-half tons of alfalfa clover hay per acre would be the fortune of many a milk farmer, and the green alfalfa mixed with fodder corn would make an ensilage so rich that but little grain would be needed. Professor Jordan, the progressive director of the New York experiment station at Geneva, kindly gives us the following account of the famous alfalfa field to which allusion has just been made.

ED. MASS. PLOUGHMAN: DEAR SIR:—This Station has on its farm a very successful field of alfalfa. For the past three years we have cut an average of 17.6 tons of green alfalfa, carrying about 25 per cent of dry matter, which gives us an acreage yield of 8800 lbs. dry matter. If 60 per cent of this dry matter is digestible, which is probably the case, we are getting 5280 lbs. digestible matter per acre. This year from our old fields we made five cuttings, the fifth one being light. The green alfalfa is very much relished by our cows as a soiling crop, being preferred on the whole to oats and peas. We have succeeded in obtaining a stand of this plant by giving the ground thorough cultivation in the spring as early as it is possible to pulverize the soil finely. We prepare the land as though it were to be sown to onions and then sow thirty pounds of seed per acre. This is brushed in lightly. We have not sown grain with the seed; if the land is well cultivated the year previously so that the weeds do not start vigorously, sowing without grain is successful. During only one year has a crop of any size been obtained from the first year's growth. I am somewhat in doubt about this crop being a success in New England. The chances are that it will winter-kill so large a proportion of the time that it will be very uncertain.

Yours very truly,
W. H. JORDAN, Director.

Cure for Caked Udder.

I have a simple and effective remedy for caked udder. I use twenty drops of tincture of aconite, putting it on an ear of corn, which is the best way to get the cow to eat it; then I take about a half-bushel of bran and put it into an old horse blanket and steam it, and then wrap it around the cow's udder, and the abdomen and across the loins; I don't know as that has any effect any more than retaining the heat, but that has a tendency to extract the inflammation; three doses of aconite, with this treatment, has invariably succeeded with me; I wouldn't give the doses nearer than an hour and a half apart.—Prof. C. P. Goodrich.

It is a safe rule never to give any medicine at all without having a well grounded reason.—Dr. F. L. Russell.

Feeding Cows at Pasture.

WHERE THERE IS NOT PLENTY OF GRASS IT MAY OFTEN PAY TO ADD GRAIN AND ENSILAGE.

"Is it profitable, ordinarily, to feed milk cows grain or ensilage or to soil them night and morning when on flush pasture, and if so, what quantity and kind of grain and what quantity of ensilage?" The above question, sent by Secretary Coburn of Kansas Board of Agriculture to leading dairymen in all sections of the country, was answered as follows:

Hoard.—Would not advise feeding ensilage when on flush pasture, but if grain is cheap a small ration each day is profitable, providing it is fed to a profitable cow. Nothing is profitable fed to a poor cow.

Haecker.—No. I give about a pound of ground feed of any kind, or bran, morning and evening, to make them contented during milking time.

Wallace.—I do not think so.
Wilson.—No; nothing beats good pasture, and hardly anything successfully supplements it.

Dean.—If you have plenty of pasture it will not pay to feed much grain or silage, but if it is desired to save the pasture, feed grain and silage. This year we have fed about 20 pounds of silage daily to each cow (except in the month of June), and about three pounds of meal, composed of equal parts of bran, peas and oil-cake.

Wing.—It is not; but as soon as the flow of milk begins to slacken the supplemental feed should begin at once.

Goodrich.—I have found it profitable to feed cows in full flow of milk some grain, even when on a good pasture. Equal parts by weight of bran and corn-meal, say, four or five pounds a day, I have found paid well. If ensilage is fed on good pasture they will eat about one-half what they would in winter, say, 20 pounds a day.

Alvord.—Not when on flush pasture, but as a substitute therefor such feeding may be profitable. The kind of grain should depend on home supply and convenient markets; quantity, upon capacity and productiveness of the cow.

Gurley.—It is profitable to feed cows on flush pasture if they will eat ensilage or grain food. Feed as much ensilage as they will eat.

Gould.—Hardly. A little grain to call the cows home is its best recommendation. Nothing is as valuable an all-around grain for cows as first bran. From 25 to 30 pounds of silage, or possibly less, may be fed with good grass.

Curtiss.—Ordinarily neither will be profitable on a flush pasture.

Dodge.—Not on flush pasture.

Dawley.—Probably not if pastureage is plenty.

Mathieson.—I do not feed my cows anything when on full clover and timothy pasture.

Carlyle.—It is not profitable, ordinarily, to feed milk cows on ensilage on flush pasture. Ensilage is very valuable as a feed when the pastures begin to get short and dry. It bran can be procured at a rate per ton equal to or cheaper than the milk is realizing per ton, we have found it paid to feed some-bran with a little oil-meal, even on the best of pasture.

Adams.—No. This is considered heresy, but it is a judgment formed after 15 years of practical experience in the dairy business.

Brandt.—I do not think it necessary when pastures are good. Bran and ground oats, also ensilage, are excellent, and the quantity will depend on the condition of the pasture.

Morgan.—With abundance of grass we do not think it profitable, at present prices.

Nissley.—Yes, bran and corn-meal, but I am not prepared to give ratios or quantities.

Jones.—When on flush pasture supplement with bran and corn-meal, reserving the ensilage and soiling crop for scanty pastures; the ration of ensilage per day is about 40 pounds.

Eyth.—Yes.

"flush" pastures, not those in which feed is scanty on account of the lateness of the season. Only two of the replies advise unconditionally to feed both grain and ensilage. Seven think it pays to feed grain with full pasture. Many of the others speak of the benefit of grain and ensilage when pastureage is short. It is noted that many of those in favor of liberal extra feeding are eastern and northern dairymen. It is probable that the limited pastures and the better markets of the eastern dairymen would make liberal feeding more profitable here than in western dairy sections. It is one of the questions most easily settled by the individual farmer. If his cows will give extra milk enough to pay for the extra grain or ensilage, then of course it will pay to feed well. Much depends upon the price received for milk or butter. Many of our eastern pasture lands are greatly overstocked, and in such cases extra feeding is especially desirable.

Grape Pruning and Sweating of Fruit.

ED. MASS. PLOUGHMAN: DEAR SIR:—In discussing the pruning of grapevines, at the Farmers' Meeting of Jan. 9, I was reported as saying that "it is best to prune before the sap starts, then there is no waste," etc. Now, what I intended to convey was that during the warm weather two weeks ago the albumen was oozing from the ends; and as this albumen had been stored for the use of the buds and young growth, I thought it an injury to the vine. Therefore I thought it safer to prune later and let them bleed—that I had never known a vine to be injured by bleeding.

I will now state that my belief is that the loss of the thin, watery sap is not so bad as the loss of the albumen, and that probably the best treatment of a vine would be to prune in the fall, lay down and cover with earth; then they would not be affected by warm spells in the winter.

Again, in discussing the subject of apples rotting in the cellar, I was reported as saying that "sweating depends upon the season." What I meant was that the keeping quality of any apple depended largely upon the season in which it grew. Of course the cause of sweating is the difference in temperature of the apples and the cellar. If the cellar is warm and the apples cold, they are sure to sweat. The season just past was extremely hot in July, and it caused the apples to ripen up earlier. My apples were as ripe the first of October as they ought to have been the first of December, consequently they are rotting earlier. In my opinion, apples should be put into the cellar as they are picked, when the cellar and the apples are of about the same temperature, then the fruit will not sweat. Sweating hastens maturity, and should be avoided.

N. B. WHITE.

Norwood, Jan. 19, '97.

The Manure Heap.

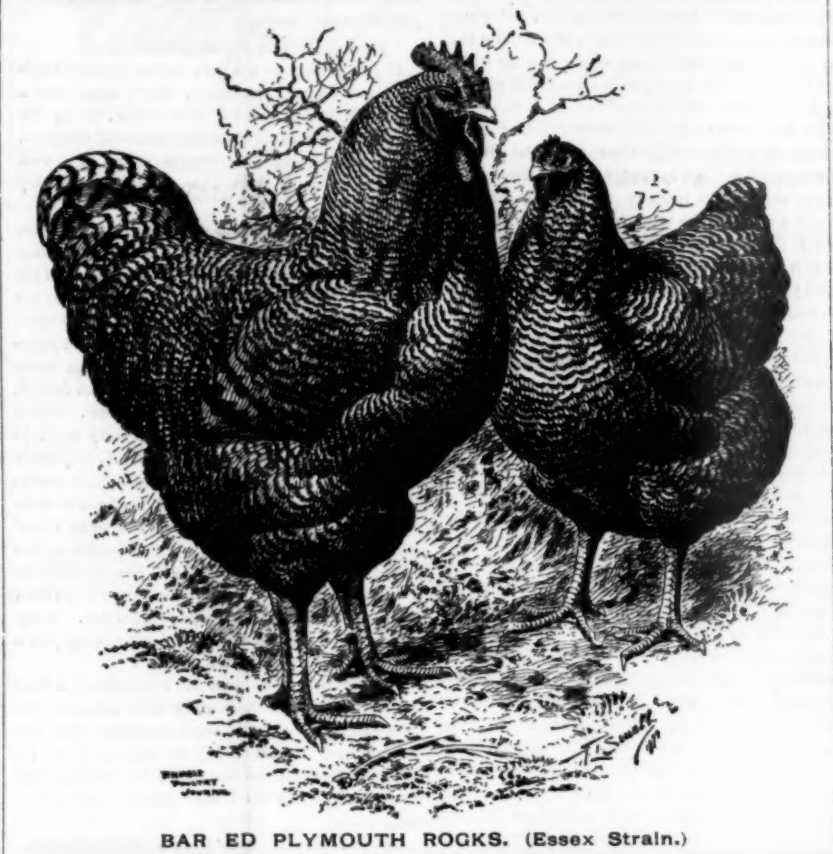
ED. MASS. PLOUGHMAN: DEAR SIR:—Can you tell me what is good to throw on to the manure pile under the stable to rot the same and prevent it from burning up, and make it rich for the land in the spring? A SUBSCRIBER.

Wenham.

[It is supposed, by the question, that the manure is mostly that of horses. Swamp muck is excellent to mix with manure. As much as a bushel per day may be used for each animal, but do not use so much as wholly to check fermentation. If you have no muck, use plenty of peat moss or other bedding, and sprinkle in plaster or kaint every day. If the heap ferments too much and forms "chimneys" at the top from which the escaping ammonia can be detected by smell, wet down the heap with a few pails of water, and tramp down the "chimneys." If there are cows as well as horses, mix the two kinds of manure, using the horse manure as absorbent. If pigs are kept they will work the heap over and keep it from heating.

—Eds.]

INBREEDING is a primary cause of weakened constitutions; weakened constitutions induce disease; inbreeding often results from carelessness on the part of the farmer.



BARRED PLYMOUTH ROCKS. (Essex Strain.)

To Change the Bearing Year.

EARLY HARVESTING AND FERTILIZING TENDS TO MAKE FRUIT THE NEXT SEASON.

ED. MASS. PLOUGHMAN: DEAR SIR:—I have been much interested in reading Mr. Stevens' essay in the PLOUGHMAN of Jan. 9. It seems to me that one interesting point now is to understand plant growth, that we may change the habits of our fruit trees at pleasure, and to do it at little or no expense.

We know that reproduction is at the bottom of fruit growing. If by manipulation we can do this, we gain a big point. One gentleman, in the discussion that followed the reading of the essay, instanced the fact that the fruit on a Gravenstein tree was taken off before it had ripened, and that the tree bore the next year, and that it still holds to the change. It does not appear quite reasonable that, so late in the season, the embryo fruit buds would be stimulated, and become mature buds that season for a crop the next year. But nature is a cunning worker and so sly in her operations that her workings do not always come to the notice of the naked eye. I have noticed for a long time that trees producing early apples are more likely than any other to grow fruit every year. Indeed, I have an Early Harvest that is loaded each year.

Also an August Sweeting. Reasoning from these facts, we may suppose that any tree denuded of its fruit in August might rally its forces and make fruit buds for another season's crop. It will be well for us to whip the apples from a tree or two in August next year and note the result. In this whipping we should follow in the track of an old-time orchardist who was noted for his large crop of apples every season. I think the most of our apples are large enough by Aug. 15 to "let go" by a vigorous shaking of the limbs.

If they can be got off in this way and a quick-acting fertilizer applied, I cannot see why we may not expect favorable results. Perhaps we need not get the apples all off, leaving a portion to take a part of the flow of sap, already going up the tree. I am persuaded that heavy fertilizing when trees are in full bearing, coupled with early harvesting, has a tendency to make fruit the next year. I would rather my trees would make a fair crop every year than to get a heavy crop every other year, even though I could change them over entirely. I should expect the trees would be more healthy and live much longer. Let us keep in mind the pruning, the fertilizing, the thinning and early harvesting, and see what will come of it, not forgetting the thorough spraying.

Yours,
Z. BREED.

North Weare, N. H.

SOMETIMES good water can be obtained from a poorly located well by lining it nearly to the bottom with a good cement, or in some instances attention to the source of the contamination will remove all danger from them.

THE PLOUGHMAN Farmers' Meeting

Was held in Wesleyan Hall, 36 Bromfield Street, Boston, Mass., Jan. 23, 1897, at 10 o'clock A.M. Essay by W. D. Rudd, of South Natick. Subject: "From Incubator to Commission House."

Poultry keeping is always a popular subject, and the essayist of last Saturday's meeting is well known to our readers as a successful and practical man. As a result, WESLEYAN HALL was filled Saturday morning with the largest audience of the season. About a dozen ladies were included. Among the visitors were Sec. G. M. TWITCHELL of the Maine Board of Agriculture, and Secretary CALDWELL of the American Guernsey Cattle Club; also many extensive poultry keepers.

Chairman ABEL F. STEVENS introduced the speaker as follows:

"The subject of this meeting is that of the poultry business, which is one of the most interesting topics that could be considered. I am astonished at the magnitude of the industry. When talking recently with the government statistician, he informed me that the value of the poultry products was greater than the combined value of the beef, pork and mutton produced. The poultry industry is one of the leading factors of the national wealth.

"The public is in debt to the genial proprietor of the PLOUGHMAN for the valuable and instructive meetings. Today we are fortunate to have with us a speaker who has been successful as a poultry grower on his country place at South Natick, and who has also an extensive commission business in the city. Mr. WILLIAM D. RUDD will now address you on the subject, 'From Incubator to Commission House.'"

MR. RUDD'S ESSAY.

MR. CHAIRMAN, LADIES AND GENTLEMEN:

Our subject today is "Poultry from the Incubator to the Commission House." In order to handle this subject to the best advantage, I shall commence at the market end and work backward to the egg. I shall not refer to setting hens and rearing chickens by the natural method, as there are few who raise poultry in this way who do not understand this branch.

Much information is gained on any subject by discussion, and I shall endeavor to allow ample time for any question to be asked in reference to hatching by incubators and rearing by brooders. I will try to touch on all these points this morning, and at the close will answer all questions to the best of my ability. As you are probably aware, Mr. Darling finances every fortnight during the winter months an essay by some person who has made a specialty of some particular branch of farming. These topics have been handled here from time to time during the last few years—poultry among others—and it will certainly be difficult for me to give you any new ideas in reference to this subject. The meetings here are for the benefit of the readers of the MASSACHUSETTS PLOUGHMAN as well as for the audience here present, both of whom are supposed to be directly or indirectly interested in agriculture. Persons so interested turn it either for pleasure or profit, and some for perhaps a little of both.

Where wealthy persons have large farms, keep various breeds of cattle, poultry, swine, etc., chiefly for their own amusement, it matters little whether the accounts come out on the right side of the ledger or not. Where profit and pleasure are combined, we try to have some of the branches of farming satisfactory to us from the financial standpoint, and some simply because we like them. For instance, on our own farm we keep cattle, poultry, horses, pigs, etc. Some parts of the farming are much more profitable than others, some having little or no profit; but we take pleasure in having good cattle, and try to make them at least self-supporting if not actually profitable; but the majority of those here present, and the readers of the PLOUGHMAN who are farming for profit, would naturally be supposed to make a specialty of whatever branch is the most profitable. For instance, if they had two or three fields planted to different crops, such as corn, potatoes or cucumbers, and found one crop paying nearly double the profit of others, they would certainly abandon the poorer paying crops and raise the best.

It is contended by many that farming as a business does not pay. Agriculture is claimed to be the basis of all national wealth, and the accumulation of property in our country during the last two hundred years is supposed to be traceable to it entirely; but it does not necessarily follow that the producers should make this branch of industry profitable, even if profitable to the country at large. Should we raise one hundred fine chickens, and some night have the entire lot stolen, the profit to us would be invisible to the naked eye, while the value of the poultry would add just so much to the wealth of the thief, to the party or parties who handled the poultry, and to the wealth of the country.

Referring again to the quantity of poultry used, how many chickens do you suppose a large hotel will use in the course of a year? One of our principal hotels not far from this hall will use nearly 20,000 chickens per year. Another hotel a short distance from there will use fully 25,000 per year. This is simply the chickens which they use to roast and serve half a one to their guests. It would take quite a number of good sized poultry farms to supply either of these hotels alone, but in order that restaurants have a good price for their poultry, they must have only first-class stock.

POOR STOCK NOT WANTED.

Poultry that is thin, white meat, poorly picked, and of a size that is not wanted by any customers, something that is too small to use for a roaster or too large for a broiler, is of little value. Certainly such stock is not thrown away, but it has to be sold at low figures. If

(Continued on second page.)

TO GET LARGEST NET RETURNS. What we must do to make any branch of farming profitable to the producer is to produce that which gives the largest net returns, and to place it on the market at such time, and in such manner, or in such attractive shape that we get as much as possible from it.

On our own farm we raise quite a large amount of poultry during the year, although, being in the business as commission merchant in Boston, very little of it comes to our headquarters here. We try as far as possible to place our farm products directly to the consumers. What poultry is not sold for breeding stock, and what pullets are not saved out through the season for layers, are killed, dressed and delivered directly to the families who use them. You may say that few people have the facilities for handling their stock in this way, and where living at a distance from a large town or city, it would be impossible to do this; but there is no reason why any persons raising first quality poultry and eggs cannot make arrangements to have but very little profit lost between them and the consumer.

THE RIGHT STOCK AT THE RIGHT TIME. Persons may argue on this point and read volumes concerning it, for years, and it will have no effect upon the majority of raisers; but this is one of the great secrets in making your poultry pay: first, to raise it at such seasons of the year that it can be sold at good prices; and secondly, to have stock that is suitable for the wants of your customers. It is sometimes claimed that the large amount of poultry shipped from the West has almost destroyed the profit of raising it with us here in the East; but this is not the case, as I shall try to show as I proceed.

BOSTON A DISTRIBUTING CENTER.

Here in New England we have great advantage over the western shipper, as regards avoiding the many intermediate profits between producers and consumers. The farmer in the West sells his poultry to parties there called hucksters, who collect quite a quantity to sell to the larger shippers, making their profit of one to two cents per pound. The shipper kills the poultry at his plant and ships to some commission house in the East. This is in turn sold by the commission merchant to a jobber, who then possibly sells it to some provision dealer, and from the provision dealer it reaches the consumer; thus there are five intermediate profits between the western farmer and the party who consumes his poultry. There are probably very few who realize the enormous growth of the poultry industry for the past ten years. The vast amount of poultry which is sold on the Boston market alone is astounding, this being the principal distributing point for all the larger cities and towns of New England.

ENORMOUS VOLUME OF POULTRY TRADE.

You have all probably heard of the large number of eggs imported into this country, and of what the business in poultry and eggs amounts to in a single year, but you can better realize how much poultry is produced by taking the receipts of our own city for a single week. During the six days previous to the past Christmas there were received on this market nearly 27,000 packages. This is nearly a million head of poultry. It of course comprises turkeys, geese, ducks and chickens. Were these placed in single file, they would reach from Boston to New York; they would make seven loaded freight trains, and figuring at 12 1-2 cents per pound, would amount to \$500,250. Think of this a moment—over half a million dollars' worth of poultry received and disposed of on the Boston market alone in six days.

Probably quite an amount of this may have been placed in cold storage, and at certain times the freezers are of great advantage to the poultry business, acting like the governor of an engine. The over-supply being stored for the time being, and used on a shorter market, prevents a glutted market and a demoralization of prices, and while some may claim that the freezer is a disadvantage to the poultry business, it certainly is not, but is of great advantage.

MEANING OF LOWER PRICES.

The lower prices of poultry the past eight or ten years is not because too many persons have gone into the business, but rather on account of the increased facilities and improved methods of hatching and rearing poultry. The expense of the business is not what it was years ago. It is certainly less expensive to run an incubator holding 600 eggs than to set the same number of eggs under fifty hens and care for them.

THERE IS PROFIT STILL.

Years ago we figured our grain at an average price of eighty cents per bushel, now the cost is less than half this amount; and while poultry at some seasons of the year will pay only a small profit, it will still show a better margin of gain than any branch of farming which can be carried on. For the amount of capital invested and a amount of labor necessary to care for and raise poultry, there is no specialty in farming which will compare with it.

HOTEL TRADE.

Referring again to the quantity of poultry used, how many chickens do you suppose a large hotel will use in the course of a year? One of our principal hotels not far from this hall will use nearly 20,000 chickens per year. Another hotel a short distance from there will use fully 25,000 per year. This is simply the chickens which they use to roast and serve half a one to their guests. It would take quite a number of good sized poultry farms to supply either of these hotels alone, but in order that restaurants have a good price for their poultry, they must have only first-class stock.

POOR STOCK NOT WANTED.

Poultry that is thin, white meat, poorly picked, and of a size that is not wanted by any customers, something that is too small to use for a roaster or too large for a broiler, is of little value. Certainly such stock is not thrown away, but it has to be sold at low figures. If

THE ESSAY

(Continued from first page.)

QUALITY OF INCUBATOR CHICKENS.

Should you inquire of any poultry dealers in any of our large cities for the best quality of incubator chickens, you will find that the best incubator chickens are those raised by hens, the answer would be that they are not to be compared with them, and that those reared naturally are superior. Why is this? The majority of market dealers know no more about raising poultry than I know about the North Pole, and are not aware that many of the best chickens raised in this country are those hatched in incubators and raised in brooders; that is, the exception and not the rule, and no dealer can be blamed for being prejudiced against them.

raise the stock intended for breeders another season. The houses are so scattered that after a small amount of time they are able to raise a few chickens allowed free range, they keep their own houses and the different broods mix very little. This mixing, we have found a great trouble in sectional brooder houses where, having only five brooders to a house, when chickens are here given free range, half of them at night crowd into one room and the attendant has to be constantly on guard to prevent their crowding to death. It is also a possibility that there may be a few houses that have such a large stock mingle together. Referring to the chickens intended for breeding


raise our stock intended for breeders another season. The houses are so scattered that after our small portable yards are taken away and the chickens allowed free range, they keep to their own houses and the different broods mix very little. This mixing, we have found a great trouble in sectional brooder houses where, having only five brooders to a house, when chickens are here given free range, half of them at night crowd into one room and the attendant will be obliged to sort them out to prevent their crowding to death. It is also a poor plan to have such a large flock mingle together. Referring to the chickens intended for breeding


whiskey. When arraigned in Court the following day, she declared upon oath that she had a yard of pullets that laid just such eggs every day.

Our remarks to-day are intended for those who wish to make the raising of poultry a business, either on a small or large scale, and to conduct it on business principles, which is the only way any business can be successfully managed. The slipshod method of throwing hens a little corn twice a day is not business.

I have neglected among many other points which I intended to touch upon, our method of feeding corn. I am aware that we cannot make

Successful New Hampshire fruit grower,
(Continued on eighth page.)

 **200% More Eggs**
When hens are fed on
GREEN CUT BONE.
MANN'S
BONE CUTTER
will pay for itself in two months. Sent
on trial, **\$3.00. TRY ONE.**
Outsells free if name this paper.
F.W. MANN CO., Milford, Mass.



OUR BOSTON JOBBERS ARE
➤ **JOSEPH BRECK & SONS,** ➤

BEST OF THE AGE.

It is edited by men who devote their time to raising poultry and eggs for market upon farms and in the garden plots of the suburbs of large towns.

FARM-POULTRY

IS COVERING ITSELF WITH GLORY.

Thus the Philadelphia Farm Journal says of it. It teaches **Hobby Hens** Economy with **A FEW HENS.**

How To Prevent and Cure all poultry diseases.
How To Hatch and rear young birds.
How To Build the very best houses and yards.
How To Keep your poultry free from vermin.
How To Hatch chicks and fowls.
How To Hatch turkeys from eggs.
How To Make hens lay when prices are highest.
How To Slaughter, Dress and Cook Poultry.
Remember the price. One year \$1. Sample free.
How To Slaughter, Dress and Cook Poultry.
Put it in worth ten times the subscription price.

WANTED.—**RETAIL MILK ROUTE**, of 10 to 15 or more cans a family trade. Prefer south of Boston, but would go 20 miles out, north or west. Address, **W. F. WILLEY**, 100 Commercial street, a customer by applying to **J. A. WILLEY**, 175 Devonshire St., Boston.

Wanted in exchange for well rented investment property—**50 acres** in the town of Framingham, County, or convenient to New Bedford. Prefer a village farm.

Five to thirty acres with buildings, within fifteen miles of Boston. Full particulars on application to **MASS. FLOUGHMAN or J. A. Willey**, 175 Devonshire St., Boston.

to
B-
na-
le-
ite
of
D.
ow
not
ve
on
in
er
be
re,
J.
on.

MASSACHUSETTS PLOUGHMAN

BOSTON, JANUARY 30, 1897.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

PLOUGHMAN FARMERS' MEETING.

Saturday, Feb. 6—10 A.M.

ESSAY by BENJ. P. WARE, of Clinton. Subject: "Farming as a Business."

The next MASS. PLOUGHMAN Farmers' Meeting will be held in Wesleyan Hall, 36 Bromfield St., Boston, Saturday, February 6, at 10 o'clock A.M.

This is the lecture which was postponed from Jan. 9 on account of the destruction by fire of Mr. WARE's valuable residence at Clinton. But the meeting will prove all the more valuable by the delay; for Mr. WARE has had time and opportunity to prepare some interesting additions to his essay. It is a much travelled man and familiar with conditions of agriculture in many parts of the country. Mr. WARE is well known to those who have attended the Farmers' Meetings, to the success of which his skill and tact as a chairman and speaker have contributed to an important degree. He is a speaker of force, originality and sound common sense, who comes to the point at once, and who never fails to say something interesting and calculated to call out the experience of others. His remarks cannot fail to be suggestive and helpful to all who are in any way interested in the business of farming. The discussion upon this subject bids fair, for hints that have been dropped, to prove a lively bit of talk. These meetings are by no means limited to readers of this paper. All are welcome, ladies as well as gentlemen. Young men are especially invited to this meeting.

PLANT, prune and prosper.

The poultry meeting last Saturday was a pronounced success, and it is suspected that some of those who attended caught the hen fever severely. Mr. Rudi scores another triumph this week as manager of the much-praised dressed poultry and game department of the Boston Poultry Show.

Down in Connecticut somebody is trying to get the Legislature to repeal both the tuberculosis and the peach yellows laws, but with apparently small chance of securing their object. In Massachusetts the peach yellows commission will be again advocated.

POULTRY keepers will find Mr. W. D. Rudi's essay worthy of careful study. It is a classic in its way, and cannot fail to prove helpful and suggestive. Mr. Rudi is the author of our poultry special which appears weekly upon the market page and is apparently well appreciated by our readers.

THE MASS. Legislative Committee on ways and means reports on bill to appropriate \$150,000 for the gypsy moth campaign. This may be cut down even further during the various stages of legislation, but if it goes through intact the committee will have more of the sheaves of war than they had last year.

THAT veteran of successful apple growers, O. B. Hadwen, of Worcester, thinks that the best way to dispose of surplus apples is to feed them to the cattle. He makes an "apple sauce," as he terms it, by adding two quarts of meal to a peck of apples, and he estimates each bushel of apples worth at least fifteen cents for feeding purposes.

THOSE apple growers who took the PLOUGHMAN's advice, given early in the season, and stored some of their hardest fruit and waited for better prices, may come out pretty well if their storage room was of the right sort. Prices for export are decidedly better, and the home market has somewhat improved. Last week 75,000 barrels were shipped from the United States and Canada.

"Nitragin" is coming to the front and some of the fertilizer companies now keep it for sale. It is often confused with nitrogen. Nitragin is what may be termed a kind of bait which helps clover and similar crops to trap nitrogen from the air. The possible value of nitragin lies in its asserted power of making sure that the soil is in right condition for a good crop of clover, peas or beans.

ONE of the most active workers in the milk campaign is Mr. J. B. Bowker, of Worcester. He is quite enthusiastic over the outlook and thinks that the Milk Producers' Association has received a new lease of life and activity. The \$2000, which the special committee that was appointed at Worcester raised and turned over to the association, will certainly prove a great help. Mr. Bowker was one of the hustlers upon that committee. It is a pity that his plan did not prevail for raising money by taxing producers one mill per can.

DEAFNESS CANNOT BE CURED. By local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube is inflamed you have a running sound or imperfect hearing, and when it is entirely closed, Deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever. Nine cases out of ten are caused by catarrh, which is nothing but an inflamed condition of the mucous surfaces. We will give One Hundred Dollars for any case of Deafness caused by catarrh that cannot be cured by Hall's Catarrh Cure. Send for circular, free.

F. J. CHENEY & Co., Toledo, O. Sold by Druggists, 70c.

TOPICS OF THE WEEK.

Boston's two great engineering works, the subway and the new union station, are being pushed toward completion with true New England energy. The sections of the subway south of Park street church will be ready for track-laying within a short time, and cars may be running there before many weeks. As for the union station, the contracts call for the completion of the train-house part before Oct. 15. The contract is for about 7000 tons of structural iron, and this will necessitate the turning out of twenty-six tons a day of finished material from the present time until the train-house is erected. All the buildings will be cleared away by April. The excavation is proceeding rapidly, and the first part of the work will, it is estimated, be completed within thirty days.

Contracts have just been awarded to furnish fish, mutton and beef for the public institutions of Boston. Enormous quantities are required. The specification for the contracts demands that the best quality of fresh and salt fish be provided, as well as the best quality of fresh and dried mutton and beef. It is required that the beef shall be from cattle weighing not less than 800 pounds after being dressed. The mutton must be freshly killed, and from sheep of not less than fifty pounds in weight after being dressed. For all of the city institutions, including jails, almshouses, etc., the proposals require a total amount of provisions as follows: Beef, 740,000 pounds; mutton, 100,000 pounds; fish, 230,000 pounds. These articles are only part of the food furnished at the different places, for it must be remembered that much bread, coffee, tea, fruit, and many other things form part of the bill of fare at each institution.

While the New York prisons have been compelled by a much criticised law to cease the employment of prisoners at trades and manufactures, the Massachusetts prison authorities are striving to increase the facilities in that direction. Manufacturers in some of the shoe towns have objected to a proposed increase in the making of shoes in prisons. On the other hand it is asserted by the prison officials that the salesmen who handle the shoes are not allowed to cut prices, but must make their sales at prices which correspond to those of shoes of a like quality made by private capital, so that the increase in manufacture cannot seriously affect the trade. Still the competition is more or less injurious to free labor. The ideal employment for prisoners is to set them at making state roads, or similar enterprises, which could not be afforded except by use of free labor.

Two hundred and fifty voyages across the Atlantic was the remarkable record of eccentric Mrs. Carson, who died recently in Iowa. Left a widow thirty years ago, with a fortune of half a million, her sole pastime ever since has been crossing and recrossing the ocean, and she had never missed a trip on the Lusitania since that vessel was launched. When she died she largely disinherited her children, and left the bulk of her fortune to the officers and crew of the steamship upon which her voyages had been made.

A curious illustration of the degree to which the homestead exemption law may sometimes lend itself to injustice, is shown by the case of a St. Paul brewer, who owes a debt of \$20,000, but was enabled to evade judgment, although owning property worth hundreds of thousands of dollars. His assets consisted of five acres of land in the city of St. Paul, of great value, occupied not only by his dwelling, house, but by his father's, and by a brewery and buildings connected with it, a beer garden and a dancing parlor, and used not only for residence purposes, but for the purpose of carrying on a brewing business. Yet this real estate was declared a homestead by the courts, and thus exempt from attachment.

Worcester Gardeners.

The members of the Worcester County Market Gardeners' Association, and a number of others interested in the subject of market gardening, gathered in Horticultural Hall, Worcester, last Saturday afternoon, and listened to a very interesting lecture given by A. H. Smith, of Smith Brothers, of West Brookfield, who are the largest market gardeners in the western part of the state. The subject of Mr. Smith's talk was "Market Gardening." "Today," said Mr. Smith, "market gardening is not a haphazard occupation, but depends for its success on the employment of scientific principles. It means a technical knowledge of plants, their insect enemies and their fungus diseases, and the skill to rout and conquer these insidious foes. With honest salesmen and good help, for every silver dollar paid out, we can get a gold dollar in return."

Country Real Estate.

A stock farm of two hundred acres, with extensive buildings, near Weatherfield, Box, Vt., on the Connecticut River, has been sold for Henry Sheldon to Agnes Roberts of Mechanicville, N.Y., who will take possession at once. James O. Chase has disposed of his stock farm containing 200 acres, in Effingham, N.H., to William Austin. The price paid was \$10,000. Samuel L. Hatch has sold his farm in Ashland to Michael O'Keefe. The farm contains ten acres, with a cottage house and barn. A thirteen-room house, with stable and about one acre of land, situated at Mountboro, N.H., has been sold to Miss Annie Gunn, who buys for occupancy. The grantor is J. B. Hanson.

Come and hear Mr. Ware at the next Ploughman Farmers' Meeting, Saturday, Feb. 6.

GAINED 26 POUNDS.

Got Strong and Well by Using Dr. Greene's Nervura.

Mrs. J. W. Beale, 52 Eastern Ave., Worcester, Mass., says: "I was sick for more than seven years, not able to do my housework for five years. The whole length of my spine was very bad, which went to my head, being so bad that it was about impossible for me to stoop to the floor or turn my head to the right or left, my neck was so stiff. I also had kidney trouble."



"I used Dr. Greene's Nervura blood and nerve remedy. Words cannot express my wonderful cure! Now all is changed, and I am strong and well, and able to do all my work. I have gained 26 pounds in weight, and where before all was gloom and despondency, there is now light and hope."

Dr. Greene's Cathartic Pills should be taken with the Nervura if the bowels are constipated. Dr. Greene, 34 Temple Place, Boston, Mass., the most successful physician in curing nervous and chronic diseases, can be consulted free, personally or by letter.

Agricultural College Dinner.

About sixty of the Alumni of the Mass. Agricultural College and guests attended the annual banquet in Boston held Friday evening, Jan. 22.

Addresses were made by Secretary Sessions, President Goodell, Dr. Joseph E. Root of Hartford, Mr. Asa Dickinson of Jersey City, H. S. Carruth of Ashmont (late of Clark & Carruth), C. D. Leavens and Dr. J. B. Lindsay of Amherst. AgriLife, the college publication, was represented by Editor-in-Chief C. D. Leavens, Manager J. M. Barry, J. A. Enrich and C. D. Goessmann.

The following named officers were elected at the business meeting which preceded the dinner: President, C. L. Flint; secretary, Howard N. Legate; treasurer, W. S. Leland; directors, Dr. J. A. Cutter, J. B. Lindsay, R. S. Jones.

Poultry and Pet Stock.

GOOD SHOW BY THE BOSTON ASSOCIATION AT MECHANICS' HALL.

This year's poultry show at Mechanics' Hall, Boston, is in some ways a larger and more complete exhibition than the one given last year. In fact, it has been pronounced upon the whole superior to anything of the kind ever attempted in this city. Besides good representations of the well-known breeds of poultry, there is a large pigeon department, a good display of fancy rabbits, and a cat department which is large enough for a show by itself.

Light Brahmas are evidently the most popular breed, at least for the show room; for the representation is exceptionally numerous and fine in quality. Plymouth Rocks, Wyandottes and Cochins of the various colors are a splendid show. Cochins are also well represented. All the common breeds, in fact, are numerous and of high grade, the weaker point of the show is perhaps that some of the rare breeds are not to be seen at all. Novelties in the feathered line outside of domestic poultry are numerous.

Toward the lower end of the central row of pens is a cage of golden pheasants, undoubtedly the most showy birds exhibited, rivaling the peacock in splendid coloring. Cages of quail, partridges, wild cross turkeys and ducks complete this line of exhibits, given the "center of the stage" on the lower floor. Near the entrance of the hall is also the New York Herald's cage of homing or carrier pigeons, used by that paper for message carrying, and attracting much attention. The rabbits are in the rear of the hall and include some fine Copehans and Belgians, etc.

Specialties arranged along the sides of the hall are the bone cutters, including Mann's, Rock's and Wilson's. Here also are "P. D. Q." and other insecticides, and the Bowker exhibit of animal meal, lime, grit and chopped clover. Likewise the exhibit of Double's poultry supply house, Mr. Rankin's Monarch and other lines of incubators and brooders are shown up stairs. In the gallery is the dressed poultry and game department, which is in charge of W. D. Rudi, and is one of the most interesting features of the show. Specimens of all kinds of poultry are shown, including extra fine geese, capons and fowls. One pair of fowls weigh over 20 lbs. There is a 212 lb. deer and numbers of bears, coons, porcupines, squirrels, wildcats, etc., also various kinds of game birds. Mr. Rudi says that a China man tried to buy the largest wildcat to use for culinary purposes. The egg display is much larger than that of last year, aggregating 1000 dozen. There are 100 dozen in the central display case.

The show opened Tuesday and closes Jan. 30.

A cure for the blues will be the next Ploughman Farmers' Meeting, February 6.

Chrysanthemums.

MR. WOOD EXTOLS THE FLOWER AND TELLS HOW IT IS GROWN.

The popular flower, the chrysanthemum, was described, as follows, by E. M. Wood, of Wellesey, at last Saturday's meeting of the Mass. Horticultural Society.

MERITS OF THE FLOWER.

After having briefly sketched the history and peculiarities of the flower, Mr. Wood continued: "Within a radius of ninety miles of Boston the chrysanthemum is grown to a perfection nowhere excelled in this or any other country. 'The chrysanthemum is vigorous, free-rooting and floriferous to an unusual degree, and is, moreover, easily and rapidly propagated with the simplest appliances. Again, it is an almost, if not quite, hardy subject; and although a slight amount of artificial heat is at times necessary, it is possible to cultivate fine show varieties to a certain point without artificial heat. Another advantage possessed by the chrysanthemum is that it has little objection to a smoky atmosphere and may be cultivated in a city or large town. As cut flowers, chrysanthemums are unsurpassed, being admirably suited for all decorative purposes, and packing and travelling, better than most flowers. The blossoms retain their freshness a long time, and often in a cool, dry atmosphere for some weeks.'"

HOW TO GROW THEM.

"As eternal vigilance is the price of liberty, so unremitting attention is the price of success, so far as the chrysanthemum is concerned. It possesses a voracious appetite, and requires to be fed with as much regularity and care as a suckling infant. It is dainty in its food, and is a gourmand as well as a gourmet. It must be fed upon the very best soils, manures, etc., and its drinks must be rich liquids and plenty of them. Proper drainage is an essential requisite, in order to insure that the plants, as is sometimes said of an unfortunate ship, shall not become 'water-logged.' Cleanliness is an essential point, and the intelligent grower will give his plants a clean habitation. Never use a dirty pot or box, or the roots will cling to the sides and undergo a check from being broken in shifting to larger sizes. In the cultivation of the chrysanthemum do not attempt too many varieties, as many, perhaps even three-fourths, of the new sorts sent out are not equal in merit to the older varieties. Time and space are not well occupied in growing new varieties to the exclusion of those which experience has shown can be depended upon.

SIZE WANTED.

It is an undisputed fact that there is much misunderstanding amongst growers of the chrysanthemum as to what qualities do in reality constitute a good bloom. Size is the first object a cultivator has in view. Other points or qualities may be set down as depth, solidity, breadth of petals, form, finish of flower and foliage, freshness, and most certainly, color.

"To the public a debt of gratitude is also due; nowhere in the world do the people pay—and willingly—so high a price for a fine chrysanthemum. At the present time we stand on the threshold of success; we have a right to anticipate those improvements which technical schools are sure to bring. The goal of ultimate success is already in view, and when reached, there can be no doubt of the established value of the chrysanthemum, in a mercantile sense, while aesthetically, in bringing it to its highest pitch of perfection and beauty, you have succeeded in making it a joy forever."

Farming News from Europe.

Crop accounts from Germany, Austria, Hungary and Spain are favorable, but in Italy severe weather has caused some damage. Official advices from Russia are satisfactory, although in some districts the drought and early frosts have diminished the acreage. Reports from the Danubian provinces are fairly good. In South Australia the yield will be very poor; in Victoria prospects are unfavorable, while Queensland will not produce enough for its own wants by something like 1-14 million quarters.

The French minister of agriculture gives the number of wolves destroyed in France last year, or rather of those for the destruction of which a premium was asked, as being 245.

Emigration to America has created so great a dearth of labor in the agricultural districts of Germany that Chinese coolies are now imported for field work in the provinces of Silesia, East Prussia, Posen, and Pomerania. They are content to work for 20 cents a day.

The agricultural condition of Spain is so depressed that 6,000,000 pesetas of the surplus is to be at once devoted to the relief of that industry.

SEVERAL have asked for details of Mr. Stevens' plan of winter thinning of fruit buds, and Mr. Stevens has promised to write out his method for this paper, within the near future.

Constipation

Causes fully half the sickness in the world. It retains the digested food too long in the bowels and produces biliousness, torpid liver, indigestion, bad taste, coated tongue, sick headache, insomnia, etc. Hood's Pills cure constipation and all its results, easily and thoroughly. 25c. All druggists. Prepared by C. I. Hood & Co., Lowell, Mass. The only Pills to take with Hood's Sarsaparilla.

Hood's Pills

"Farming as a Business" will be the subject at the next Ploughman Farmers' Meeting, Feb. 6.

Don't miss the Ploughman Farmers' Meeting of Feb. 6, if you intend to make farming your business.

Read and Run.

—The Chinese New Year will be celebrated in this city on Monday.

—The end of the miners strike at Leadville, Col., seems in sight.

—A Salem barber has been fined \$10 for refusing to shave an Armenian.

—Immense quantities of corn have been ruined by wet weather in Nebraska.

—The Venezuelan Congress is likely to offer amendments to the arbitration treaty.

—By annexing all of Cook County, Ill., Chicago will add 300,000 to its population.

—General Robert E. Lee's birthday was very generally observed throughout the South.

—The next Christian Endeavor convention may be held in Philadelphia instead of San Francisco.

—Robert Treat Paine, the millionaire philanthropist, of Boston, will assist in the work of relief among the poor of Chicago.

—Dobbins' Floating Borax Soap is not an imitation. It is original. The only soap that floats, contains Borax and is 99 per cent pure. It is worthy a trial. Every lady who tries it continues its use. Red wrapper.

—It is said that complete plants for the carrying on of E. W. McKenna's secret process for renewing old steel rails will be established at Joliet, Ill., Boston, Philadelphia, Cleveland, and Milwaukee.

—Chicago has eight thousand families who are actually starving to death, it is alleged. The Bureau of Associated Charities has decided to tell the plain facts to the people and let the people take the consequences.

—Henry Barnard and his wife, Charlotte, were arrested Sunday at their home in Forty-fourth street, New York, and committed to jail in default of \$5000, charged by United States secret service agents with counterfeiting silver coins.

—A project has lately been set on foot in Athol to enlarge the storage supplies of water near the head of Miller's River, for the use of the manufacturers along the stream during the dry season. Under present conditions the river is very low in the summer.

—Vermont's fire record for the year 1896 shows that in 1895 the number of fires was 345, destroying \$1,265,254 worth of property, and in 1896 329 fires, destroying property valued at \$621,071. The insurances paid in 1895 were \$805,729, and in 1896 \$367,680.

—A Chicago newsboy who lost both legs by falling under a street car three years ago has just inherited a farm near Seattle, in Washington, and other property, valued at \$40,000. He is going to give all the other fellows a big dinner in honor of his stroke of good fortune.

—Harvard University is to place in St. Saviour's Church, London, three windows in honor of the founder of that institution. John Harvard was baptized in this church nearly 300 years ago, and the windows are to form a part of the general renovation and adornment that for some years have been going on in this church.

—Ten head of valuable Durham and Jersey cattle were killed recently on the farm of John H. Gentry, at York, Pa., by Deputy State Veterinarian Hendren, on account of tuberculosis. Several other farmers are having their herds examined, and it is thought more will have to be killed, as the infection, which is traced back to a herd of Iowa cattle brought there several years ago, has apparently spread extensively.

—The New York Health Board passed an amendment to the Sanitary Code, declaring pulmonary tuberculosis to be an infectious and communicable disease, and requiring physicians to report all cases coming under their observation. The Board proposes to treat consumption in the same manner as cases of diphtheria and other contagious diseases of a mild nature. Isolation will be ordered if the circumstances require such a course.

Hard Times Can't Starve Him.

Mr. Editor:—Tell Mr. Jones the best paying business I know of is the Aluminum Business. I'm making from \$13 to \$25 a week easy taking orders for specialties and fancy articles in Aluminum roller hooks and rings for harness, door and name plates, signs, sign letters and figures for houses, stores, offices and vehicles, also the new patent cases for quickly attaching photographs to tombstones so that they are imperishable and last forever. Every family has photographs and are glad of a chance to buy. Sold two dozen in three days last week and my profit was \$28. How's that for a farmer's son? Goods are elegant, quick sellers, show bright at night and this new metal is a great taker. I sell for N. World Mfg. Co., Columbus, Ohio. They make lots of other good sellers and are a good honest firm. Anyone can get a job and make money as I have by writing. Hard times can't starve me.

JOHN B.

A Lucky Chance for the Sick and Suffering.

Here is a chance for the sick of our community which should not be lost. Dr. Greene, of 34 Temple Place, Boston, Mass., who has the largest practice in the world and who is without doubt the most successful specialist in curing all forms of nervous and chronic diseases, offers to give free consultation by mail to all sufferers. You have the privilege of consulting Dr. Greene by letter, describing your complaints, and he will, after carefully considering your condition, send you a letter fully explaining all your symptoms, telling you everything about your complaints, so plainly that you will understand exactly what ails you. Write to him at once, for you certainly can be cured.

Don't miss the Ploughman Farmers' Meeting of Feb. 6, if you intend to make farming your business.

Mass. Horticultural Society.

Last Saturday's exhibit at Horticultural Hall included excellent primulas, cyclamens, carnations and other flowers.

A beautiful oil painting of chrysanthemums by Mrs. M. W. Edmunds was on exhibition. The originals were grown by E. M. Wood, who lectured before the society on chrysanthemums the same day.

Mrs. E. M. Gill exhibited a dish of mushrooms (*Agaricus campestris*), for which a gratuity was awarded. Aaron Low exhibited good spinach, and George D. Moore lettuce.

At Horticultural Hall, Saturday, week, orchids were a leading feature. One variety, sent by Oakes Ames, was growing on a block of wood; it is known as the "shoe-string orchid," from the peculiar foliage which looks like green cords three feet or more long.

Gratuities were awarded by the vegetable committees to Norris Conley for rhubarb, and Warren Heustis & Son for celery.

Progress in Fertilizers.

Bowker's Bone and Wood Ash Fertilizer.

A New Fertilizer for Grass Lands, Lawns, Gardens, Fruits and General Crops for \$25.00.

TO THE EDITOR:

Every one knows the value of bone and wood ashes. They are no experiment, but bone, as is well known, is not a complete fertilizer, as it lacks potash, and ashes are not a complete fertilizer, as they lack both phosphate of lime and ammonia; the two combined, however, supplement each other and make a complete, balanced fertilizer; and have this additional value that the plant food is in the best forms known, particularly the potash and lime which are present in the form of caustic carbonate which not only sweetens the soil but quickens and strengthens it. The station directors, notably Professors Johnson, Goessmann and Wheeler, are now recommending the use of lime for these purposes, and no form is better than that contained in ashes. A combination of bone and ashes is nature's plant food, for these have been extracted from the soil in the form of animals and trees, and when we return them in the shape of bone and ashes we give back that which has been exhausted. We therefore introduce to our readers "Bowker's Bone and Wood Ash Fertilizer," the basis of which is Canada hardwood ashes, to which is added pure, dissolved bone and additional ammonia in chemical form in order to produce an active as well as a permanent fertilizer; one in which the potash and phosphoric acid are available and the ammonia fixed until it reaches the soil, when it becomes active and effective. One that will give the crop a vigorous start and at the same time "back it up" throughout the season. This bone and wood ash fertilizer will therefore be found a well balanced, complete, active fertilizer, especially good for lawns, grass lands, kitchen gardens, fruits and general crops. It is a thoroughly blended fertilizer and in fine mechanical condition and will appeal to every one who wants a good and sensible manure at a reasonable price.

Five years ago it would not have been possible to have put this combination on the market, but owing to new processes, new inventions and the reduction in freight rates, we are able to supply a new and valuable fertilizer which, in addition to bone and ashes, contains lime that will correct any acid condition of the soil, as well as quicken and enrich it.

We shall also offer for sale genuine Canada hardwood ashes, unleached and unadulterated, in any quantity; also the celebrated Bowker's Stockbridge Manures, Bowker's Fine Ground Bone, Bowker's Animal Fertilizer (made from slaughter house waste), Bowker's Lawn and Garden Dressing, etc., etc. Yours truly,

BOWKER FERTILIZER CO., 43 Chatham Street, Boston.

Notice is hereby given that there will be held a third meeting of the creditors of Adelbert D. Rice of Somerville, in the County of Middlesex, and Commonwealth of Massachusetts, to be held at said Court, at said Court, in Cambridge, in said County, on the eleventh day of February, A.D. 1897, at nine o'clock in the forenoon, at which creditors may be present and prove their claims, and the assignee will offer his account to the allowance whereof creditors may appear and object.

Somerville, Jan. 19, 1897. L. L. BROWN, Assignee.

THE WORLD OVER.

—The Kaiser intends to be present at the Queen's jubilee in London.

—Valetta, Island of Malta, has quarantined against the plague ports of India.

—Two-thirds of the population of Bombay have fled from the plague-stricken city.

—An unarmed crank attempted to force an entrance into the presence of the Queen Regent at Madrid.

—Every white man and 243 native carriers are believed to have perished in the recent West African massacre.

—An American Methodist mission near Foo Choo, China, was attacked by a mob, but the missionaries escaped injury.

—In reply to a question, Balfour has said that the British Government would not take the initiative in any movement for an international monetary conference.

—The San Francisco and Yokohama Transportation Company has been formed at Yokohama, and the pioneer steamer will sail from that city about February 5.

—A verdict for \$1000 was awarded Mr. Cranston at Vancouver, B. C., in his \$50,000 suit against the Canadian-Australian Steamship Company, for forcibly deporting him from Honolulu during the great uprising.

—Grand Duke George of Russia, the consumptive czarwicz, is to spend part of the winter at Syracuse in Sicily. While he is there two Russian men-of-war will remain in the port.

North Packing Division Co.

HIGHEST AWARD MEDAL AND DIPLOMAS WORLD'S FAIR CHICAGO

FOR PURE LEAF LARD, HAMS, BACON, DRY SALTED AND PICKLED MEATS, SERRALED PORK, PURE LARD, SAUSAGES.

FOR SOMETHING EXTRA CHOICE TRY THEIR NORTH STAR BRAND SLICE TO CHICAGO

Styles correct, Prices right! Only four words but what a world of meaning! J. J. Macaulay Parker Company, Clothiers and Outfitters for Men, Youths and Boys.

400 Washington St., Boston. 166 Westminster Street.

BOWKER'S BONE AND WOOD-ASH FERTILIZER.

(Registered.)

A new combination of Unleached Hardwood Canada Ashes and Fresh Ground Bone (dissolved). Ammonia fixed; phosphoric acid available. Price

Only \$25 per ton.

See reading columns this week's paper for particulars and address.

Bowker Fertilizer Company, 43 Chatham Street, Boston.

LEGAL NOTICES.

Commonwealth of Massachusetts.

PROBATE COURT.

THE HOUSEHOLD.

BLANKET STREET.

Oh, come with me, baby, to Blanket Street,
'Tis a famous place, dear, for tired feet;
Up Stairway Hill, across Landing Ridge,
Past Banister Lane and Rising Bridge,
Where somebody always you're sure to meet.

Over the bridges, and at last we are there,
Right in the middle of Little Crib Square;
The street is as white as the driven snow,
But warm like the blossom-time snow, you know—
Warm to toes soft and pink and bare.

And speaking of toes, 'tis in Blanket Street
That the five little pigs so often meet,
And the smallest always squeak, squeak, squeak,
Though the weather is never cold and bleak;
For 'tis always summer in Blanket Street.

And the yellow-bell talks as well as sings;
And the humble-bee hums, but never stings;
And the love-lane burns like star all night—
Oh, come, and be sure to listen right,
For the Blanket Street birds say wonderful things.
—Mary D. Hatch.

HOW I BECAME A NATURALIST

My boyhood's home was some ten miles away from a large town, where thousands spent their daily life among the hum and bustle of the wheels of the machinery in the manufactories. I well remember how I pined during several visits made to the town in my childhood. I longed to get home to the clear skies and the quiet green fields and woods where I could breathe and think. I wondered how any one could live and work in the midst of such noise, smoke and dust, and supposed that it was because they were inclined to become machines like those around them. I imagine, therefore, that I had a natural love for country life, and scenes, sights and pleasures.

One Sunday afternoon in summer, when I was about twelve years of age, I went for a stroll between dinner and the time for church. My walk led me along the riverbank, where wild flowers grew in abundance, and I carefully picked first one and then another until I had a large handful. At the bottom of a bank was a group of blossoms with which I was not familiar, and so I crept down to get a few, which were added to the "posy." On ascending to the path, I met a man in the unmistakable dress of a "mill-hand," and I noticed that he also carried a bunch of flowers in his hand, and had a tin box slung over his shoulder by a piece of cord. As I passed, he looked at my flowers, and then stopped me saying, "Will you kindly tell me where I could get a flower like that?" In reply I offered him mine, but said that they grew close by, and I would show him the place. A few steps led us to the spot, and, on seeing the group he ran down the bank, took a long clasp-knife from his pocket, and dug up a plant by the roots. After carefully washing off the earth in the stream, he opened his tin box, and in a piece of newspaper wrapped up the plant with all its sprays laid out straight, and putting the box, ascended again to the path.

With a hearty word of thanks, he passed his fingers over my bunch, gently lifting the flowers one by one, and asking me if I knew their names. I replied by telling him the country names for all except my last "find," of which he had just secured a specimen.

It must be confessed that I thought it strange that a person such as he appeared to be should thus feel an interest in wild flowers, and treat them as tenderly as I had seen him do; and therefore my curiosity took in all his features. To this day, I can recall the quiet, gentle manner, the pale face, the bright and kindly eyes, and the thin wiry frame.

He sat down on the grass and motioned me to a place by his side. Next he produced a pen-knife with a long thin blade, and a pocket-magnifier, such as is sold in the streets for about a quarter of a dollar. Selecting a wild rose from my bouquet, he inserted the point of the blade of the knife in the stem, just below the flower, and cut upwards through the urn-shaped part which forms the "hip," or fruit. I think I see him cutting it now, and have since learned that this is the proper way to begin the dissection of a flower; for to cut downwards would be to cut down every organ. Laying the divided rose in the palm of his hand, my newly found friend showed me the sepals of the calyx, the petals of the corolla, the stamens with their anthers, the pistils and ovules, naming each part, and letting me see them with his lens. Taking other flowers from my bunch, he noted for me points of similarity and points of difference, and told me that in scientific language all flowers have two names, one of which has much to do with likeness, and the other with unlikeness—a point well illustrated by those in my hand, for I had gathered two kinds of wild roses.

My teacher, for such he was to me, talked about roots and leaves, and the way plants lived, explaining that the great purpose of their life was to clothe the earth with others of their kind. He spoke of the differences among the fruits of the rose family—the small dry seed of the potentilla which was growing among the grass, the succulent strawberry, the spongy blackberry, the "chins" of the roses, the fleshy plums, the juicy apple, the "haws" of the hawthorn. I had read many a fairy tale, many a true tale, but it seemed as if I had never heard a tale like this.

Time flew on, and I suppose that we sat there fully an hour; but at last the church bell sounded. Before I left he told me that he was a weaver in the town, and was so fond of wild flowers

that he often walked miles on Sundays to find new ones, which he took home to dry and preserve. The one I had showed him, he said, was worth all his journey that day, and he thanked me once more. I also uttered my gratitude, but all too feebly, I fear, for I knew not then the debt I had contracted. He went his way, and I went mine. He knew not my name and I knew not his. From that day to this we have never again met.

From that first lesson I began to take an interest, not merely in the beauty of flowers, but in their structure and habits. An old cyclopedia in my father's library supplied my first literature on the subject. It might be somewhat antiquated in its teachings, and number some being restricted to particular ones, but he is a "bad workman" who quarrels with his tools. I ground my knife-blade to be like my weaver friend's, and saved up my pennies until I possessed a magnifier. A "flora" followed; the pressing-boards for the specimens for the "herbarium" were the smooth tops of old boxes; and the press itself was half a dozen bricks. My dry-paper came from old journals, with a few sheets of brown paper from the store.

From flowers to ferns was but a little step; from ferns to mosses another. The mushrooms and variously colored "toadstools" and the "rust" on the brambles, led to fungi. Rambles in search of plants brought intimacy with birds, their nests, eggs and habits. Caterpillars of marvelous beauty and strange form were found feeding on the vegetation, some being restricted to particular plants. A desire to know something of the life history of these led very soon to a collection of moths and butterflies. Snails were met with, hiding among the roots; and so land and fresh-water shells formed another "hobby." In fact, it is difficult to state how one field of study led to another, until the scope became too large, and had to be narrowed down to a few of those lines of investigation which are but an infinitesimal fraction of the working out of nature's laws. The general principles, however, learnt in the enthusiastic collecting and arrangement of the treasures of boyhood and youth, were very valuable in the grave questions which arose when the man looked at the natural objects around him. Lessons learnt not only in one field of observation, but in many, about habits, localities and surroundings, helped me to understand more easily the new teaching about the meaning of nature, which gives such a marvelous life to what would otherwise be a collection of dead matter.

I know now what a debt I owe to that unknown friend, who spent his daily life amid the buzz of wheels in the murky town. To him is due physical recreation, gained in wandering miles over mountains, through woods, across plains. This has produced bodily vigor to sustain mental work; and the habit formed has become "second nature." To him is due the greater part of the solid pleasure of my life, experienced in collecting and arranging and storing up specimens. I trust it may be true that to him is due the initiating me into a habit of life which produces a gentleness born of close intercourse with nature; a quickness of sight and perception, which adds a double interest to life; and, above all, that indescribable state of mind which

"Flies through trees, books in the running brooks,
Sermons in stones, and good in everything."
—Exchange.

THE HOME CORNER.

FREE PATTERN.

By special arrangements with the BAZAR GLOVE-FITTING PATTERN CO., we are able to supply our readers with the *Bazar Glove-Fitting Pattern* at very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. The directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will cost the full price.

MASS. PLOUGHMAN COUPON.

Cut this out, fill in your name, address, number and size of pattern desired, and mail it to
THE HOME CORNER, MASS. PLOUGHMAN,
BOSTON, MASS.

Name

Address

No. of Pattern

Size

Enclose ten cents to pay expenses.

6621—Misses' Draped Waist.

6640—Misses' Six-Gored Skirt.

6622—Misses' Plain Waist.

Our illustration portrays a neat and serviceable waist made of figured woolen. The glove-fitting adjustment is ac-

complished by single bust darts, under-

arm and side-back gores and back,

through which the closing is effected

with buttons and button-holes. A plain

standing collar of velvet finishes the

neck. The stylish sleeves, of moderate

size, are adjusted over coat-shaped lin-

ing, the fullness at the top is arranged

in gathers, and the wrists are plainly

completed. A narrow belt of velvet

encircles the waist. The model devoid

of ornamentation can be cut with the

cheapest economy, and the design readily

executed by the home dressmaker. For

serviceable school wear the pattern is

admirably adapted, and when worn by

very little girls, a dainty white apron of

nauseous blue is a charming addition,

while girls of larger growth may wear

any one of the pretty collarettes of white

embroidery or batiste now in vogue. One

waist copied from the design for a

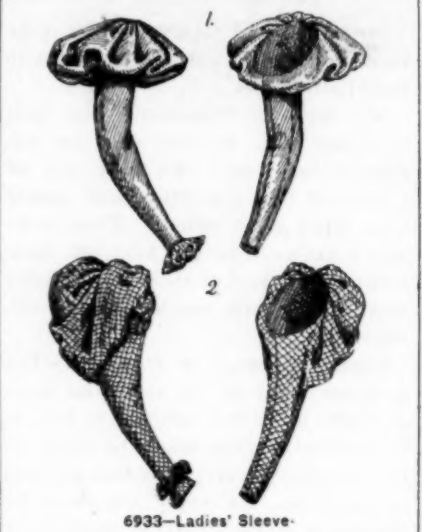
miss of sixteen, was of indigo blue

vicuna, smartened up with white linen

collar and cuffs and a pretty stock of

ribbon. To make this waist for a miss

in the medium size will require one and one-half yards of forty-four-inch wide material. The pattern, No. 6922, is cut for misses ten, twelve, fourteen and sixteen years of age, and retails for twenty-five cents. With coupon, ten cents.



6922—Ladies' Sleeve

Two exceedingly stylish models are here represented, portraying the latest innovation in the modified sleeve of this season's fancy. No. 1, developed in canvas cloth, fits the arm comfortably close from wrist to shoulder, where it is met by a short puff that is gathered at the top and bottom, and so arranged upon the sleeve as to expand in mushroom effect, thus verifying the name of "the mushroom sleeves." The wrists may be plainly completed or decorated with a frill of lace as illustrated. No. 2, of checked woolen, presents a stylish and old concept. Over the lining of the under portion the material fits smoothly, while the fashionable fullness at the top of sleeves is arranged upon the upper portion of the linings in a soft, draped effect, drooping perceptibly toward the back, while the lower part of the sleeve fits the arm closely. A bell-shaped cuff, headed with a band of velvet and pretty bow, completes the wrist, which may be omitted, however, in preference to a plainer finish. The sleeves may be made of material which corresponds with the waist, basque or house-gown in which they are inserted, or to match a short bolero jacket to be worn over a waist of contrasting material. For remodeling last season's gowns the pattern may be judiciously recommended, as new sleeves invariably make a new bodice, so complete is the transition. To make the sleeves in the medium size will require one and seven-eighths yards of forty-four-inch wide material for No. 1 design, and for No. 2 design one yard of the same width goods. The pattern, No. 6923, is cut in sizes for ladies having a 32, 36 and 40-inch bust measure, and retails for twenty-five cents. With coupon, ten cents.

Never put a skirt away that has not been thoroughly brushed, especially along the binding at the lower edge. The minute particles of sand and dirt will cut and fray the material like so many tiny knives. Do not meddle with muddy spots until they are perfectly dry; then brush them with a stiff whisk or clothes brush, removing the stain which is left with a cloth that is free from lint, dipped in gasoline or naphtha. If the material is loosely woven it is better to use a horsehair clothes-brush, as the whisk would roughen the threads. When brushing off the skirt any loose stitches or frayed bindings will probably be discovered and can be easily put in order before the damage increases. At least once a month skirts and waists should be given a thorough airing, if possible in the open air, otherwise they should at least be hung up in the room in such a manner that every part can be reached by the air.

Waists should have straps sewed on the inner side to the arm-holes at the side seams. If the strap is put at the back of the neck it will cause the waist to wrinkle at that point before long. Like the skirts, it is better to hang waists and basques than to fold them, but if they are folded, put them in the same position as if they were being worn, and fold the sleeves across the breast. In cleaning waists it is best to use a small horsehair whisk, for the clothes-brush will not go into the seams or about the neck, which is where the dust accumulates. Any loose button or button-hole should be put on securely, gaps in the seams closed, belts and tapes sewed in



6921—Misses' Draped Waist.

Figured goods in wine color and moss green made this stylish and becoming waist, dark wine-colored velvet forming the combination. A neat

glove-fitting lining having single bust

darts serves as the foundation upon

which the graceful draped front and

full back are arranged. Gathers at the

shoulder edges dispose the fullness of

the front, forming a "V" effect at the

top on which is laid a pointed yoke of

velvet. The lower edge of the waist

drapes slightly in blouse effect over the

belt, which is concealed by a girle of

ribbon velvet stylishly bound in centre-

back. Under-arm gores separate the

front from the back, which have gath-

ered fullness at each side of closing,

made through the centre with buttons

and button-holes. Full short puffs of

mushroom style are arranged upon

close-fitting coat sleeves according to

the newest fancy in sleeves. The stand-

ing collar is covered by a stock of rib-

bon tied in a large bow at the back.

The stylish skirt fits smoothly at the

top in the front and on the sides and

may be box-plaited or gathered at the

back, as preferred. The front has a

narrow gore with a wide gore on each

side and three gores in the back that

fall in pretty flutes at the foot all

around. The packet is finished at the

left side of the centre gore and the top

is completed with a belt. The skirt is fashionably full, being a little over three yards and a half at the foot in the medium size. The mode is extremely becoming to youthful figures and may be adapted in camel-hair, etamine, serge, vicuna, and whilpoor for general wear, while silks in glace, taffeta, or India will combine delightfully with velvet. To make the waist for a miss in the medium size will require two and one-half yards of forty-four-inch wide material, and to make the skirt for a miss of fourteen years it will require three and one-quarter yards of the same width material. The waist pattern, No. 6921, is cut for misses of ten, twelve, fourteen, and sixteen years, and retails for twenty-five cents. With coupon, ten cents.

Often it happens that one's toilettes lose their freshness because the owner really does not know how to take care of them, or because she has not a proper place in which to keep them, says the Standard Designer.

A street costume should never be worn in the house for any length of time, for the skirt that is sat in soon becomes baggy and loose at the knees, loses its graceful hang, and the lining canvas is certain to become wrinkled or creased. An absent-minded woman is sure to sit on the folds or pleats in the back until she has them all pulled to one side, and no matter how careful she is, the front breadth will show signs of wear or become spotted in a very short space of time. It may seem an exertion at first to change the dress the moment one enters the house, but in a little while it will become second nature, especially if the pretty house waist and skirt are ready to the hand, and the street dress will appear all the fresher and more stylish for its rest.

Skirts should not be folded, if it can possibly be avoided, after the stiffening is put in them, and most certainly they should never be folded across, for this will leave an unsightly crease. Tape loops should be sewed to the belt at the sides, and the skirt turned inside out and hung up by these. A better plan even than this is to have a sheet of unbleached muslin which can be hung up over the skirts and dresses without turning them, to keep off the dust. If the skirts are kept in a long box or in one of the most convenient box-cases, they must necessarily be folded lengthwise from the belt to the hem. In doing this, always fold the sides of the skirt inward so that the front will not be creased. If sheets of tissue paper are laid beneath the folds, they will not crease to any extent. Packages of orris root and violet powder laid in the box give a sweet, refined scent to the garments which is much to be preferred to liquid perfumes.

Never put a skirt away that has not been thoroughly brushed, especially along the binding at the lower edge. The minute particles of sand and dirt will cut and fray the material like so many tiny knives. Do not meddle with muddy spots until they are perfectly dry; then brush them with a stiff whisk or clothes brush, removing the stain which is left with a cloth that is free from lint, dipped in gasoline or naphtha. If the material is loosely woven it is better to use a horsehair clothes-brush, as the whisk would roughen the threads. When brushing off the skirt any loose stitches or frayed bindings will probably be discovered and can be easily put in order before the damage increases. At least once a month skirts and waists should be given a thorough airing, if possible in the open air, otherwise they should at least be hung up in the room in such a manner that every part can be reached by the air.

Waists should have straps sewed on the inner side to the arm-holes at the side seams. If the strap is put at the back of the neck it will cause the waist to wrinkle at that point before long. Like the skirts, it is better to hang waists and basques than to fold them, but if they are folded, put them in the same position as if they were being worn, and fold the sleeves across the breast. In cleaning waists it is best to use a small horsehair whisk, for the clothes-brush will not go into the seams or about the neck, which is where the dust accumulates. Any loose button or button-hole should be put on securely, gaps in the seams closed, belts and tapes sewed in

place and other deficiencies repaired. All of this may seem troublesome and fussy, but the carrying out or neglecting of the same means the difference between a trim, well-groomed woman and an untidy individual who never appears well dressed.

The prevailing styles in skirts have a sweep that makes a lining with body and elasticity necessary, says the Designer. To test the desirability of lining for skirts, crumple a bit of the lining in the hand; if when released it springs out into shape again, be sure that the swing and flare of the skirt will be enhanced by it; if it lacks this elasticity, it is better suited to clinging shapes. The gown material should also be considered in selecting linings. For lining silken textures, lawn can be recommended, and light weight cambric or percale, soft-finished, is liked for soft texture. For heavy woollens there are plain and figured silesia satens. Of course, silk makes the lining, but when the cost of a gown is of moment this is not to be thought of. There are substitutes, also, for silk petticoats, more or less being excellent for this purpose. Boned-peticoat skirts assist materially in giving skirts a stylish adjustment, increasing the flare that is at present considered correct. They are easily made by the aid of patterns provided for them.

Frequently during the winter time it is necessary to take long rides, when ordinary clothing and wraps fail to provide sufficient protection, says the Ohio Farmer. Usually one suffers most with cold feet, knees and shoulders. Paper is impervious to wind, and if it can be used, is a splendid protection against cold. We have frequently folded it over the toes, before drawing on overshoes or over the knees, before long legs were put on; wrapped it about the wrists, before putting on wristlets or mittens; and put a large folded paper across the shoulders under jacket or cloak, allowing one corner to extend upward to protect the back of neck and base of head from cold winds. We were thus secure from cold as was knight of old secure from danger when encased in coat of mail.

If one has no soapstone to heat and carry along to furnish warmth for long rides, and bags make good substitutes. These are particularly nice to use if children are along, or where a party is seated in the bottom of a large sleigh; for if the bags are not filled full enough of sand to be hard and stiff, they may be put in any shape or position necessary to provide warmth and comfort. They should be made of ticking or other heavy material, so the sand will not sift through, and are to be heated by being placed in a hot oven or over the register, and not removed until wanted for use. They will, if covered from the wind, retain heat for a long time. If desired, a cover made from denim with an open running pattern outlined with Asiatic twisted embroidery silk, to slip on after they are heated, is a pretty addition that aids in retaining heat.

A large, thick, hardwood board, thoroughly heated in the oven, is also a most comfortable traveling companion on a cold day, and will keep one's feet warm for an hour or more.

It sometimes seems as if all we mothers were here for was to serve and wait on our children. No matter if we can do things better and quicker and with less disturbance than they, it is not right to take any responsibility or duty that the children are equal to. It is making them selfish and exacting instead of helpful, says Child Garden.

As soon as a baby can walk he can do his part. One proud father told me not long ago of his year-old son's keeping the kitchen wood-box filled, carrying one stick at a time. How important that little man must have felt, and what a real help he was at the same time. I know a child a year and a half old that can put all the knives and forks around the table, taking them out of the basket that is put on a chair for him. He actually seems to count for each member of the family. He can run for the dustpan, and dearly loves to ride the broom back to the kitchen.

Children that develop the industrious sense early will always like to work. I don't mean to make a drudge of the child, but let him feel that he is actually doing something that counts for the welfare of the family. Never fail in the most sincere and courteous "thank you," no matter how small the deed.

When a child stumbles or falls (per-

haps through haste or carelessness) our first impulse is to run and pick him up, and to pet and kiss the real or imaginary bruise. I have noticed that when with a little playmate the same kind of a fall would be passed over as nothing, while if it had happened when alone with mamma, a full quarter of an hour's petting would have been required to smile away the tears. When baby falls let him pick himself up and find himself, even if he should cry for a few moments. The realization that he can get over it alone will make him stronger for the next time, and more careful as to how he runs.

I can assure you that it is far easier to follow the first impulse, but when we realize that in doing so we are adding weakness instead of strength to our child's character, our choice will not be hard. Of course there are times when a mother's loving solace is needed, and no mother need be told how to discern them. If we used the time spent in unnecessarily babying our children for joyous play, a good story, or preparing some little surprise for them, how much we could add to their real growth and happiness.

In a family where soup begins the dinner, and the dishes following are of a concentrated nature, the soup should be light, clear, and warm, not necessarily nutritious, writes Mrs. S. T. Harter in the Ladies' Home Journal, telling how to make various kinds of soups. But where soup is to form the entire dinner it must be of a nourishing character. As water cannot dissolve the fibre of beef, and the fibre of beef holds the larger part of the nourishment, a beef soup, clear and beautiful though it may be, is not nutritious. The albumin is soluble in water, of course, but as clear soup is boiled, this coagulates the albumin and spoils the brilliancy; so we clarify and strain this out, thus robbing the liquid of every grain of nutriment. From a hygienic standpoint, this is necessarily served at the beginning of the meal the object being to invite into the stomach the gastric secretions before the entrance of the

solid food. While the fashion of a dinner soup is almost entirely, in this country, confined to the "fancy" masses, if they would only stop to consider the hygiene of the fashion, would follow quickly.

In speaking of the length of time required to digest various food, Mrs. Rorer says: "Boiled rice will digest in one hour; if boiled in milk, however, it requires two hours; if eaten with unrolled milk, two hours and fifteen minutes. Raw eggs will digest in about one hour and a half; fried, three hours and a half; soft-boiled, three hours; hard-boiled, three hours and a half. The white and yellow should be served together, as one assists in the digestion of the other. Salt beef requires four hours and fifteen minutes. Beef-teak, broiled, three hours. Stewed oysters, three hours and a half. Oysters require a longer time to digest than broiled meat. Roast veal requires five hours for perfect digestion. Pork the same. Suet pudding is supposed to take five hours and a half."

Steamed Fig Pudding.—Moisten two cupfuls of grated oatmeal, or Graham bread-crumbs, with half a cup of sweet cream. Mix into it one cup of finely-chopped, fresh figs, a quarter of a cup of sugar and a cup of milk. Pour into a buttered pudding mould and steam for two hours and a half. Serve with whipped cream or with a hot pudding sauce.—Boston Cooking School Magazine.

Beefsteak Pudding.—Mix one cupful of beef suet, chopped fine, with two cups of flour, one teaspoonful of salt, mixing them together with enough water to make a dough, easily handled. Roll out the dough and line a buttered pudding-dish, fill with one pound of beefsteak and a beef kidney, cut into small pieces; season with salt and pepper. Place a pudding-cloth and tie the tightly over the top of the bowl; immerse in a kettle of briskly boiling water, and allow the pudding to boil steadily from four to five hours. Serve very hot.—Ladies' Home Journal.

WE WILL SEND YOU FREE A YEAR'S SUBSCRIPTION TO

Woman's Home Companion

SEE OUR OFFER BELOW.

This popular ladies' journal, now in its twenty-fourth year, is as readable and attractive as the best writers and artists can make it. During 1897 it will be an unsurpassed treat in periodical literature.

FULL OF BEAUTIFUL PICTURES. MANY EXCELLENT STORIES.

The Woman's Home Companion has no equal in the excellence of its special departments devoted to Fashions, Fancy Work, Housekeeping, Floriculture, Talks with Girls, Mothers' Chat, Home Adornment, Children, etc. Articles of general interest by thoughtful and experienced writers are features of every issue. Goes into over a quarter of a million homes.

ABLY EDITED BY NOTED WRITERS.

LILIAN BELL's hosts of admirers will be pleased to learn that the most brilliant work of this renowned author will appear in the Woman's Home Companion throughout the year. Her stories of remarkable power, she will contribute a number of her witty articles "The New Woman" and other timely topics.

MRS. MARY J. HOLMES is one of America's greatest novel-writers. Her latest and best—a charming love-story—"Paul Ralston," will appear during the year. When this story is published in book form it alone will sell for \$1.50 a copy.

JULIA MAGRUDER, one of the most popular fiction-writers of the day, has just completed a story which will appear during the year. Price of this story in book form will be \$1.50 a copy.

FREDERICK R. BURTON and W. O. STODDARD contribute fascinating serials to the Boys' and Girls' Department, which will be otherwise enriched by new and pleasing features.

A splendid program of great variety has been prepared for the year, including, in addition to the above, the best work of such noted authors as:

Octave Thanet, Josiah Allen's Wife, Ella Higginson, Hezekiah Butterworth, Harriet Prescott Spofford, Opie Read, Robert C. V. Meyers, Sophie Swett, Cora Stuart Wheeler, William G. Frost, Ph.D., Stanley Waterloo, Will N. Harben, etc., etc.

Each number of the Companion is profusely illustrated with exquisite drawings; in short, it has the best writers and most beautiful pictures money can buy. It gives on an average 28 pages, each issue, printed on fine paper and put into a handsomely illustrated cover. It is an unrivaled high-class magazine of general and home literature. A subscription is sent from January 1st to December 31st.

TWO SPECIAL OFFERS.

I. To every old subscriber who will send in one new, paid in advance subscription, we will send FREE THE WOMAN'S HOME COMPANION for one year. We will also send the WOMAN'S HOME COMPANION, one year, free to the new subscriber.

II. By special arrangement with the publishers, we are able to offer the WOMAN'S HOME COMPANION to any old subscriber for thirty-five cents, provided he sends with it payment for one year's subscription to the PLOUGHMAN.

This is not a cheap paper. Its regular price is \$1.00 a year.

SEND FOR SAMPLE COPY.

Address all orders to

Mass. Ploughman, Boston, Mass.



Ridpath's Illustrated History of the United States

From the Aborigines Times to (and including) the World's Fair

IF YOU want to know the history of your country in the early days of its settlement you can find out all about it in Ridpath's History.

IF YOU are interested in the thrilling events that attended the Revolutionary War, and want to know all about the causes of that great uprising, get Ridpath's History.

INFANT If you are a lover of your country, and want to know its history from the earliest times to the present day you can find it

OUR HOMES.

HELP THAT COMES TOO LATE.

"It is a weary world, this world of ours,
With its tangled small and great,
Its weeds that smother the spring flowers,
And its hapless strifes with fate;
And the darkest day of its desolate days
Sees the help that comes too late.

Ah! woe for the word that is never said
Till the ear is too deaf to hear,
And woe for the lack to the failing head
Of the ringing shout of cheer;
Ah! woe for the lagging feet that tread
In the mournful wake of the pier.

What booteth help when the heart is numb?
What booteth a broken spar
Of life thrown out when the lips are dumb
And life's bark drifts far,
Oh! far and fast from the alien past,
Over the moaning bar.

A pitiful thing the gift to-day
That is dross and nothing worth,
Though if it had come but yesterday,
It had brimmed with life sweet the earth—
A fading rose in a death-cold hand
That perished in want and dearth.

Who fails would help in this world of ours,
Where the sorrowful steps must fall,
Bringing help in time to the waning powers,
Ere the woe is spread with the fall,
Nor sends reserve when the flags are furled,
And the dead beyond your call.

For baffling loss in this weary world,
With its tangled small and great,
Its lone and weary days,
And its struggles for the life,
Is that bitter grief, too deep for tears,
Of the help that comes too late.

—Margaret E. Sangster.

THE TURNING OF THE WORM.

BY SOPHIE SWEET.

"There's one little thing that I want
to say before I go, Aaron," Mrs. Em-
meline Melcher stood squarely before
her brother-in-law in the porch, and the
tall, loose-jointed man shrank from her,
feeling accusation even in the aggres-
sive curves of her rotund person and
the folds of her thrifty black cashmere
dress.

He set his old black hat farther back
on his grizzled head, and wiped his
sweaty forehead with his handkerchief,
while a faint smile flickered about the
deep lines of his prominent mouth.

"I calculate I know about what 'tis
you want to say, Emmeline, and seeing
there are things that there isn't any help
for—"

He shuffled uneasily upon his
feet, and looked away from his stern in-
terlocutor across the spring fields.

"It's my belief that there are very
few evils in this world that there's no
remedy for, if folks only had the
spunk," said Emmeline Melcher, firmly.

"I'm not saying but what you've
fought against misfortune—Emmeline's
voice softened a little—"and you've
stood up like a man against other folks;
but when it comes to Pauline and her
notions, it does seem as if you hadn't a
mite of backbone."

Aaron Waite made a sudden, slight
show of spirit.

"Pauline never was a real rugged, and
she 'pears to think she's saved some-
thing, doctoring herself," he said.

"Saved something!" echoed his sis-
ter-in-law, with fine scorn. "Aaron
Waite, you aren't any too forehanded,
are you?"

Aaron admitted the painful truth by
a slow head-shaking and a downcast
look.

"Well, you just come with me," pur-
sued Emmeline, "and I'll show you the
pit that your prosperity has been thrown
into!"

"Pauline's been a real good wife to
me," he said, loyally, as he followed his
sister-in-law across the barnyard toward
a dilapidated building whose old
doors creaked dismally in the spring
wind.

"I've been meaning to take the old
barn down," Aaron said, apologetically.

"It looks kind of shifty," he said in
a low tone, "but I'll show you the
pit that your prosperity has been thrown
into!"

"Pauline's been a real good wife to
me," he said, loyally, as he followed his
sister-in-law across the barnyard toward
a dilapidated building whose old
doors creaked dismally in the spring
wind.

"I've been meaning to take the old
barn down," Aaron said, apologetically.

"It looks kind of shifty," he said in
a low tone, "but I'll show you the
pit that your prosperity has been thrown
into!"

"Pauline's been a real good wife to
me," he said, loyally, as he followed his
sister-in-law across the barnyard toward
a dilapidated building whose old
doors creaked dismally in the spring
wind.

"I've been meaning to take the old
barn down," Aaron said, apologetically.

"It looks kind of shifty," he said in
a low tone, "but I'll show you the
pit that your prosperity has been thrown
into!"

"Pauline's been a real good wife to
me," he said, loyally, as he followed his
sister-in-law across the barnyard toward
a dilapidated building whose old
doors creaked dismally in the spring
wind.

"I've been meaning to take the old
barn down," Aaron said, apologetically.

"It looks kind of shifty," he said in
a low tone, "but I'll show you the
pit that your prosperity has been thrown
into!"

"Pauline's been a real good wife to
me," he said, loyally, as he followed his
sister-in-law across the barnyard toward
a dilapidated building whose old
doors creaked dismally in the spring
wind.

"I've been meaning to take the old
barn down," Aaron said, apologetically.

"It looks kind of shifty," he said in
a low tone, "but I'll show you the
pit that your prosperity has been thrown
into!"

he said, huskily. "I know you're right,
I can't bear to say much about it, but
I'm going to stand up against Pauline
about rheumatism pills!"

"Seems as if I couldn't wait till you
got back with those rheumatism pills,"
said Pauline at the dinner table that
day. "I'm afraid these pills will fly to
my heart, the way old Mrs. Ryder's
did."

She was a small woman, but wiry and
well-knit. Her black hair curled cris-
pily, and her white teeth were large and
prominent. Although her forehead
was deeply and fretfully lined, she
looked much younger than her hus-
band.

Aaron looked up at her anxiously,
and stammered: "I ain't going to get
'em for you, Pauline."

But he muttered so low that Pauline
did not hear it; she was so unprepared
for revolt that she would not have
readily understood.

She called out to him as he was help-
ing Emmeline into the high wagon.
"You hurry home, now, Aaron, for I
shan't have a minute's comfort till I get
those rheumatism pills!"

Emmeline said she added in a half whis-
per to Ruthy Ann. "Strong folks
don't know how to sympathize with
the sick, and if she is my sister, she
never had a feeling heart."

Ruthy Ann sighed. There was a pa-
tient, drooping sadness about her.
Some of her friends thought it came
only from her unusual height and her
stooping shoulders. Her eyes were a
fine blue, but they had faded.

About them the black veins showed in
her high white forehead, and her hands
were pathetically long, slim and blue-
veined. Her father thought she looked
like one of the wind-swept "blue-
flags" in the swamp, but her mother
mourned that she was ungainly.

Aaron saw his sister-in-law off on a
railroad train from Antioch Corner, and
drew a breath of relief. But he meant
to follow her advice as far as the rheu-
matism pills were concerned. The doc-
tor had assured him that Pauline had not
a trace of rheumatism.

He had several errands to do at the
Corner, and the long spring twilight
had begun before he turned his horse's
head toward home. He drove slowly,
and when he found that his horse had
cast a shoe he stopped without regret at
the blacksmith's shop and called Luke
Tapley, the blacksmith, from his late
apartment.

"I suppose you've heard about old
Mrs. Perigo being carried to the asy-
lum," remarked Luke Tapley, working
the long handle of his bellows, after
many unsuccessful efforts to engage his
customer in conversation.

"You don't say!" exclaimed Aaron.
"You see the old lady's one of the
nervous kind, full of notions, and Ja-
son's wife was always crossing her."

The doctor said if she'd been humored a
little she might have been all right.
Ja-son's wife means well, but she's one
of the kind that expects everybody to
do just as she thinks. You've seen
'em!"

Aaron nodded and thought of Emme-
line.

"Fact is, there's a sight of human
nature in the world, and you've got to
put up with it," pursued Luke, sagely.

Aaron winced slightly, but he said in
an easy tone, "Ruthy Ann takes bur-
dens kind of naturally, and she's like
my folks, that do look peaked when
there isn't much the matter—"

Emmeline Melcher interrupted with
brisk asperity: "The long and the
short of it is that Pauline is killing her-
self taking medicine, and Ruthy Ann is
killing herself waiting on her, and—land
sake! the saying is that even a worm
will turn, but you!"

"It's hard to take a stand against
Pauline," said Aaron, with a sudden
breaking of his reserve. "She's such a
little mite of a woman!"

"Hm!" Emmeline Melcher sniffed.
"Pauline is my sister, and I set a good
deal by her. She's got her good points;
but when folks get to making the un-
iverse out of every little ache or pain,
why, it seems as if sense and reason
were forced to take a back seat."

Aaron winced slightly, but he said in
an easy tone, "Ruthy Ann takes bur-
dens kind of naturally, and she's like
my folks, that do look peaked when
there isn't much the matter—"

Emmeline Melcher interrupted with
brisk asperity: "The long and the
short of it is that Pauline is killing her-
self taking medicine, and Ruthy Ann is
killing herself waiting on her, and—land
sake! the saying is that even a worm
will turn, but you!"

"It's hard to take a stand against
Pauline," said Aaron, with a sudden
breaking of his reserve. "She's such a
little mite of a woman!"

"Hm!" Emmeline Melcher sniffed.
"Pauline is my sister, and I set a good
deal by her. She's got her good points;
but when folks get to making the un-
iverse out of every little ache or pain,
why, it seems as if sense and reason
were forced to take a back seat."

Aaron winced slightly, but he said in
an easy tone, "Ruthy Ann takes bur-
dens kind of naturally, and she's like
my folks, that do look peaked when
there isn't much the matter—"

Emmeline Melcher interrupted with
brisk asperity: "The long and the
short of it is that Pauline is killing her-
self taking medicine, and Ruthy Ann is
killing herself waiting on her, and—land
sake! the saying is that even a worm
will turn, but you!"

"It's hard to take a stand against
Pauline," said Aaron, with a sudden
breaking of his reserve. "She's such a
little mite of a woman!"

"Hm!" Emmeline Melcher sniffed.
"Pauline is my sister, and I set a good
deal by her. She's got her good points;
but when folks get to making the un-
iverse out of every little ache or pain,
why, it seems as if sense and reason
were forced to take a back seat."

Aaron winced slightly, but he said in
an easy tone, "Ruthy Ann takes bur-
dens kind of naturally, and she's like
my folks, that do look peaked when
there isn't much the matter—"

Emmeline Melcher interrupted with
brisk asperity: "The long and the
short of it is that Pauline is killing her-
self taking medicine, and Ruthy Ann is
killing herself waiting on her, and—land
sake! the saying is that even a worm
will turn, but you!"

"It's hard to take a stand against
Pauline," said Aaron, with a sudden
breaking of his reserve. "She's such a
little mite of a woman!"

"Hm!" Emmeline Melcher sniffed.
"Pauline is my sister, and I set a good
deal by her. She's got her good points;
but when folks get to making the un-
iverse out of every little ache or pain,
why, it seems as if sense and reason
were forced to take a back seat."

Aaron winced slightly, but he said in
an easy tone, "Ruthy Ann takes bur-
dens kind of naturally, and she's like
my folks, that do look peaked when
there isn't much the matter—"

Emmeline Melcher interrupted with
brisk asperity: "The long and the
short of it is that Pauline is killing her-
self taking medicine, and Ruthy Ann is
killing herself waiting on her, and—land
sake! the saying is that even a worm
will turn, but you!"

thing at that time in the evening—and
the doctor's carriage was at the gate.
This was the second visit, for the women
had spoken of him as going away.
Aaron drove into the barn and lighted
his lantern with trembling hands. His
light he put the pills back into the
box and the ginger drops in his pocket.

"Ruthy Ann?" he said, huskily; but
it was his wife. Her white face looked
at him from the folds of the white apron
she had thrown over her head, and he
had for an instant a vague fancy that it
was Pauline's ghost.

"O Aaron! Ruthy Ann!" she gasped.
"She's raised blood!" The doctor says
perhaps it didn't come from her lungs,
but she's very weak. Aaron, the doc-
tor says—her voice broke pitifully—
"that Ruthy Ann is all worn out! You
don't suppose it's true, do you? Any-
how, it can't be waiting on me, as Emme-
line said. It can't be, can it, Aaron?"

"I—I don't expect she ever was rug-
ged," said Aaron slowly, his worn face
working convulsively. But it was only
for a moment that he forgot Pauline for
Ruthy Ann.

"We'll fetch her around," he said,
with comforting assurance. "You and
I will fetch her round."

Pauline straightened herself energeti-
cally from his circling arm. "I've
been thinking that if I should take her
right up to Leander's! It's most in
the mountains, and when she was a lit-
tle girl she used to go quickly to sleep
up there. The doctor thinks she'll be
able to go in about a week, and old
Mrs. Tibbets would keep house for you."

Mrs. Waite carried out this plan; and
when she wrote every other day from
Fryburg there was only the news of
Ruthy Ann's slow but steady improve-
ment; nothing about her own "flying
pains" or "numb spells" or the "tick-
ling" in her head that she had ex-
pected would drive her crazy.

Ruthy Ann came home apparently as
well as ever, but the doctor said they
must be careful of her always; and
Ruthy Ann's mother gave her mind to
that care as she had previously given it
to her own bodily ills.

That autumn Emmeline Melcher was
left a widow, and went to Antioch to
live.

"Aaron, I don't want you to tell her
just how sick Ruthy Ann has been,"
Pauline said. "You can know that
those were right, and still not want to
hear 'em say, 'I told you so!'"

Aaron avoided a private interview
with his sister-in-law as long as possi-
ble, but she layaid him one day when
he was gathering pumpkins behind the
old barn. The bottle pill was filled
in with earth, and upon it grew a flourish-
ing crop of sunflowers. Emmeline
pointed to it with a significant smile.

"Pauline filled it up and planted the
sunflower seeds. They 'pear to thrive
on a light soil," said Aaron, in a mat-
ter-of-fact way.

Emmeline laid her hand impressively
on his arm.

"Aaron, don't it beat all?" she said,
in a thrilling whisper. "And to think
it all came of your standing up against
her, like a man, about the rheumatism
pills. I asked her, kind of roundabout,
if you got 'em for her, and she said you
never did."

Aaron turned his head away some-
what sheepishly.

"Her health 'pears to be somewhat
rugged than 'twas," he said, evasively.

He went up to the attic that after-
noon and rummaged in the woolen
chest for his winter overcoat, which he
had worn on that spring night. Old
Mrs. Tibbets had packed it away from
the moth after his wife and Ruthy Ann
had gone to Fryburg.

He found the rheumatism pills in the
pocket as he had left them, and took
them and the ginger drops out, and
then replaced the coat carefully in the
chest.

"Maybe I ought to carry 'em to Levi
Fech up to the poorhouse, that has got
rheumatism," thought Aaron, "but
they might make talk. I'll leave 'em
into the pond and then nobody'll ever
know whether or no I stood up against
Pauline!"—Youth's Companion.

"A GOOD DEED IS ITS OWN
REWARD."

"Must you be always spinning,
Ruth?" asked Joseph Sturges of his
wife.

They were sitting by a log fire, in a
log house, on the edge of a forest of
logs. It was mid-winter, and the trees
were bare of leaves.

Ruth smiled.

"I love to spin," she replied; "and the
Indian woman, see her watch me! She
thinks my wheel is my charm; like the
bunch of weird things in her wigwam."

"I am afraid she will bring us
trouble," said Joseph, soberly, "I wish
she would go."

"Never fear," answered Ruth. "A
good deed is its own reward. I wrote
that proverb in my copy book fifty
times when a child. They may stay as
long as they like. A woman is a wom-
an whether white or red, and a baby—
well, a baby is a baby always, bless its
heart!"

Joseph glanced at the tiny brown
pajamas in the arms of his squaw mother,
and his heart softened.

"If those hated red skins were all
squaws," he said, "we would have
nothing to fear on the frontier."

A tap at the little window high in
the cabin's side startled the husband and
wife. The head of an Indian obstructed
the moonlight. He made a friendly sign
with his hand, and spoke not a word in
his own tongue. The squaw awoke,
and sprang to the door, Joseph opened
it for her, and she and the pajama dis-
appeared in the shadows.

"She was frightened when I found
her," said Joseph, "sick, in the haystack.
I wish I knew how she came there.
She and her baby both would have been
frozen but for their deer skins and the
hole in the stack. She never tasted
cow's milk, and when I offered it to her
she did not understand. But she loves
it now. You should have seen her
laugh when I milked the white nectar
from old Prindle. It might have been
snow juice for whiteness. I am half
sorry she is gone."

Winter passed. There was a new
voice in the log cabin. The settler, look-

ing down into the tiny face of his child,
said, quoting his wife: "A baby is a
baby always, bless its heart!"

The summer went away, as three
other summers had with smiles above
and around the little clearing in the
woods had gone. Winter came. There
was the stamping of snowshoes at the
door and the blowing of the bugle at
the dead of night. Spring came once
again, smiling in the tracks of winter,
and the baby in the cabin cooed at the
sunbeams and sent gladness into the
hearts of Joseph and Ruth Sturges.

"There is talk of an Indian uprising,"
said Joseph, one morning. "Scouts
have warned the whites. I will go to-
day and scout the woods for signs. I
will ride Prancer, and leave the gun for
you."

"I have my wheel," Ruth answered,
laughing. "I do not want the gun. I
am not afraid of Indians. I shall spin,
spin, all day long."

But Joseph was afraid. He took the
gun, knowing well his wife would not
use it.

Three Indians, with eagle feathers
stuck in their scalp locks, were watch-
ing him from behind the trees; these
Indians carried no weapons.

Ruth took her flax wheel, and sat out
under the oak in the garden, and spun
her thread, and played with her baby's
bare feet as he lay in the cradle. Hear-
ing a step, as soft as a kitten's, behind
her, she turned, and was caught by a
half-light from the doorway. From
under the edge of the tent, at the bot-
tom, a child's face peeped wonderingly.
Ruth recognized the squaw. Had she
not given her milk and shelter many
moons before? and the squaw made way
for her, smiling.

She was pushed under some boughs
and told to be quiet and to "still the
baby." For hours Ruth lay there. She
heard the shooting of firearms and the
passing of horses, and the sounds
of the forest were hushed.

Joseph, miles away, also heard
sounds that made his heart fail. He
sprang to his horse, and fording streams
and dashing through woods, he came at
last to the home clearing. Had he seen
an Indian, he would have fired his old
musket. The cabin was in ashes.

"Ruth, Ruth," he called; but there
was no answer.

Just then he caught sight of a bit of
flax hanging to a bush. Further on he
saw another, and still another.

The floss from the distaff had caught
in the twigs as the Indian had carried it
away.

Guided by the flax signals Joseph
came to the lodge. At the side of the
lodge stood his wife's wheel. Moon-
shadows hid him, and he crept to the
south side and called softly, "Ruth,
Ruth!" in his own tongue; as the Indian
had called to his squaw when she was
inside Joseph's cabin.

Ruth, holding her baby in her arms,
sprang to the door, and together they
disappeared in the shadows; as the
squaw and her little papoose had dis-
appeared from their cabin long before.

No one followed. The Indians, feign-
ing to be asleep, snored more loudly
than was their habit. Had they not ex-
pected the coming of the white man?
Had they not seen the white woman's
charm outside to tell him she was there?

The squaw, lifting the tent's edge to
see the escape of her friend, smiled.

"They saved us from the massacre,"
Ruth afterwards said, as they sat in their
new home. "They brought the wheel
because they thought I loved it. A
wheel is better than a gun, and a good
deed is its own reward."—Forward.

SONNET.

Youth, full of golden visions, look far down
The vista of the future, where stood three,
So fair, so like to gods, that
We never met but with joy's crown
In hand of each and promise of renown.

With which they beckoned all who looked;
Honor, Pleasure, Riches; and thousands came
With hearts untouched by pain; and some
With hearts that were weary and had been
All thought of what they were and what had been.

With eager feet he hastened—"I am blest
If I but touch their garments' hem!"—
when, lo,
A sober nation, heretofore unseen,
That spoke: "Patience! take; I take me; and
That holding me thou shalt have all the rest."
—Chicago Current.

Those who never retract their opin-
ions love themselves more than they
love truth.—Joubert.

Advice, like snow, the softer it falls,
The longer it dwells upon, and the
deeper it sinks into the mind.—Coleridge.

Safe, Soothing, Satisfying.
Originated in 1840 by a good old
Family Physician.

Could a remedy have existed on the face of the
earth for over 50 years except for the fact that it
possesses extraordinary merit for all family ills?

Every Mother
Internal as well as External Use.

Send for Our Book Treatment for Diseases, free.
It tells what to do in every case. Price 25c.
L. B. Johnson & Co., 25 Custom House St., Boston, Mass.

JOHNSON'S
ANODYNE
LINIMENT

It cures every form of Inflammation, Pleurisy,
to take dropped on sugar. With colds, coughs,
coughs, colds, cramps, burns, bruises, all soreness,
in the house.

For Dairying for Profit,
—OR THE—
POOR MAN'S COW.

For 15 cents.

We have made arrangements with the publish-
ers to furnish our subscribers with this valuable
little book for only 15 cents. The author, Mrs.
Jones, is one who has made a success in this line
and knows what she is talking about. She writes
in a concise, practical way, treating only of what
has been learned in her own experience, which has
been a long and varied one, and covering fully the
whole subject. Any of our readers who keep
cows, whether one or one hundred, will do well
read this book. Send fifteen cents to the MASS
PLOUGHMAN Office, Boston, Mass.

GEMS.

To willful men
The injuries that they themselves
procure
Must be their schoolmasters."
—Shakespeare.

It is with narrow-souled people as
with narrow-necked bottles: the less
they have in them, the more noise they
make in pouring it out.—Pope.

Folks that's afeared to fail are sure o'
failing;
God hates your sneakin' creturs that
believe
He'll settle things they run away an'
leave.

The man who is never tried, never
knows himself. It is only in the fur-
nace heat that the soul learns its own
strength and weakness.—C. Kingsley.

It is only the great hearted who can
be true friends, the mean and cow-
ardly can never know what true friend-
ship means.—C. Kingsley.

You who are letting miserable mis-
understandings run on from year to
year, meaning to clear them up some
day—if you could only know and see
and feel that the time is short, how
would break the spell! How you
would go instantly and do the thing
which you might never have another
chance to do.—Phillips Brooks.

He only is advancing in life whose
heart is getting softer, whose blood
warmer, whose brain quicker, whose
spirit is entering into living peace.
And the men who have this life in
them are the true lords and kings of
the earth—they and they only.—Ruskin.

To fix a wandering life and give it
direction is not an easy task, but a life
which has no definite aim is sure to be
frittered away in empty and purpose-
less dreams. "Listless triflers," "busy
idlers," "purposeless busybodies," are
seen everywhere. A healthy, definite
purpose is a remedy for a thousand ills
which attend aimless lives. Discon-
tent, dissatisfaction, flee before a defi-
nite purpose. An aim takes the drug-
gery out of life, scatters doubts to the
winds, and clears up the gloomiest
creeds. What we do without a pur-
pose begrudgingly, with a purpose be-
comes a delight, and no work is well
done nor healthily done which is not
enthusiastically done. It is just that
added element which makes work im-
mortal.—"Architects of Fate."

Presented
at Court

FRUIT AND POULTRY FARM. 10 acres
with one of the best peach orchards in Mass.
1000 fruit trees of various kinds, bearing, ex-
cept 100 peach trees recently set. 1000 Egg
Poultry, 4 years old; 1000 chickens, 4 years
old; 1000 turkeys, 4 years old; 1000 geese,
4 years old; 1000 ducks, 4 years old; 1000
chickens, 4 years old; 1000 turkeys, 4 years
old; 1000 chickens, 4 years old; 1000 geese,
4 years old; 1000 ducks, 4 years old; 1000
chickens, 4 years old; 1000 turkeys, 4 years
old; 1000 chickens, 4 years old; 1000 geese,
4 years old; 1000 ducks, 4 years old; 1000
chickens, 4 years old; 1000 turkeys, 4 years
old; 1000 chickens, 4 years old; 1000 geese,
4 years old; 1000 ducks, 4 years old; 1000
chickens, 4 years old; 1000 turkeys, 4 years
old; 1000 chickens, 4 years old; 100



Celebrated for its great leavening strength and healthfulness. Assures the food against all forms of adulteration common to the cheap brands.

ROYAL BAKING POWDER CO., NEW YORK.

Boston Cooking School.

All ingredients mentioned in the following recipes are measured level.

A large number attended the lesson at the Cooking School Wednesday morning, Jan. 25, the program including dishes suitable to serve at a ladies' luncheon. Being "company dishes," they were somewhat more elaborate than usual several sauces being prepared. Boiled Smelts with Sauce Tyrolienne, Supreme of Chicken with Bechamel Sauce, Fillet of Beef with Horseradish Sauce and Pistachio Bisque with Claret Sauce were all prepared and served.

BOUILLON.—Wipe five pounds lean beef, from the middle of the round, and cut in one-inch cubes; put two-thirds of this in a soup-kettle with three quarts cold water and two pounds bone, first removing the marrow. In the marrow, brown the remaining meat, thus obtaining flavor and color for the soup. When well browned, add to meat and bone, rinsing out the frying pan with a little of the water. Heat to the boiling point; skin thoroughly, and cook at a temperature below the boiling point five hours. Add one tablespoonful pepper-corns, one tablespoonful of salt, one-third of a cupful each of carrot, celery and turnip cut in dice, and onion cut in slices. Cook one hour, strain, and cool. Remove fat, and clear. For each quart of stock, add one egg for each quart of stock. The method of clearing was fully given in our issue of Dec. 12, under Brown Soup. Chopped meat is also used for clearing in place of the egg. The bouillon should, of course, be served hot in bouillon cups.

BROILED SMELTS.—Wipe over selected smelts, remove any scales which may be on the fish, split them with a sharp knife, leaving the heads and tails on, and cut the backbone out carefully. Season with salt and pepper, brush the flesh side over with melted butter or olive oil, and place in the natural shape on a broiler which has been greased with clarified butter. Broil over a clear fire five minutes, turning often, as they will be likely to burn. They may be rolled in a little flour before broiling, if liked. Serve with the sauce below, a pretty way being to put the sauce in a small dish in the center, fringing it with a ring of parsley, then arranging the smelts around the center and finishing with more parsley, adding also a garnish of gelatin which has been dropped into hot fat and fried. Or lemons and pickles cut into fan shape may be used for a garnish.

SAUCE TYROLIENNE.—Mix one-half cupful each of mustard, salt and powdered sugar with a few grains cayenne. Add two raw egg yolks, and, when well mixed, one-half teaspoonful vinegar. Add gradually, at first drop by drop, three-fourths cupful olive oil. As the mixture thickens, dilute with vinegar and lemon juice, using one tablespoonful of each. Chill, and add one-half can tomatoes stewed, strained and cooked until reduced to two tablespoonfuls, one tablespoonful chopped gherkin, one-half tablespoonful each of finely chopped capers and parsley.

As will be noted, the sauce has for a foundation a mayonnaise dressing, the addition of the tomatoes giving a very pleasant flavor to accompany the fish. By adding the small amount of vinegar before any oil is put in, there is very much less danger of a separation taking place. It is better not to combine the mayonnaise and tomatoes very long before serving, as the latter will tend to liquefy the mayonnaise.

SUPREME OF CHICKEN.—Remove the breast and second joints of an uncooked chicken weighing four pounds. Force the meat through a meat-chopper, this amount giving about seven-eighths of a cupful. Beat four eggs separately and add one at a time, beating the mixture until smooth, which will be easier to do than when adding the eggs all at once. Add gradually one and one-third cupful heavy cream, and season with salt and pepper. Turn the mixture into a slightly buttered Dairo mould set in a pan of hot water, cover with buttered paper and bake in a moderate oven twenty to twenty-five minutes, or until firm to the touch.

This recipe makes sixteen or eighteen little moulds. They should be served as soon as possible after coming from the oven, with a little parsley on the top of each, the Bechamel Sauce being poured around them.

BECHAMEL SAUCE.—Cook one slice each of onion and carrot, a bit of bay leaf, a sprig of parsley and six pepper-corns in one and one-half cupfuls of chicken stock twenty minutes. Strain; there should be one cupful. Melt one-fourth cupful butter, add one-fourth cupful flour, and, gradually, the hot stock and one cupful scalded milk. Season with salt and pepper. Add the yolks of three eggs if desired, combining some of the hot sauce with the sauce first before combining with the whole. The addition of the egg yolks give what is called a yellow Bechamel Sauce.

FILLET OF BEEF.—Wipe, remove fat, veins, and any tendons portions; skewer in shape and lard upper side with the grain of the meat. Place on a rack in a dripping-pan, sprinkle with salt and pepper, and dredge with flour; put in the bottom of the pan small

pieces of pork. Bake twenty to thirty minutes in a hot oven, basting often. Serve with Horseradish Sauce.

The beef fillet is another name for the tenderloin, the long fillet including the whole tenderloin, and the short or rump fillet only that part of the tenderloin which lies next the rump. The long fillet is much more expensive than the latter, as cutting it spoils the sirloin steaks, and it is better to purchase two short fillets and skewer them together if one is not large enough. The fillet is not as nutritious or juicy as the sirloin but is very tender, flavor and juiciness being given by the basting. Strips of pork may be laid over the surface in place of the larding but the latter gives a flavor attainable in no other way. The finest part, that which lies between the first vein and the rind should be used, cutting it smoothly into match-like strips and chilling them before inserting them in the surface of the fillet in alternate rows. Larding with the grain of the meat will give an impartial distribution of the pork in carving.

HORSERADISH SAUCE.—Mix three tablespoonfuls grated horseradish (using the horseradish root, not the bottled radish), one tablespoonful of vinegar, one-fourth teaspoonful salt and a few grains of cayenne. Add four tablespoonfuls of heavy cream beater stiff. This is good sauce to serve with any roast of beef or with beefsteak.

PISTACHIO BISQUE.—Make a custard of two cupfuls scalded milk, one tablespoonful flour, one cupful sugar, one egg and one-eighth teaspoonful of salt; cook twenty minutes, stirring constantly at first. Strain, cool, add one quart thin cream, one tablespoonful vanilla, one-fourth teaspoonful salt, and color with Burnett's Leaf Green, making the color rather deeper than desired when served, as the freezing neutralizes somewhat the effect of the coloring used. Freeze to a mush, add one-half cupful each of powdered macaroons, almond and peanuts, finish freezing, mould. Serve with Claret Sauce.

The pistachio flavoring is too expensive to use ordinarily but this combination of vanilla and almond is as effective. The Bisque is pretty moulded in baking powder cans, filling them to overflowing, covering with buttered paper, buttered side up, putting on the corn, and packing in the salt and ice.

The ice and salt used in packing should be carefully measured, three measure of finely crushed ice to one of rock salt being used. The ice is best prepared by putting into a bag and crushing with a few blows with the broadside of an axe. Pack the ice and salt in solidly, turning the crank occasionally to see that it is not clogged in any way. Snow may be used in place of the ice, adding a pint of water. If too large a proportion of salt is used, it gives a coarse grained cream. If too large a proportion of ice, it takes longer to freeze the cream. Filling the can too full and not leaving sufficient room for expansion, also results in a coarse grained cream. Fifteen to twenty minutes is generally required to freeze a mixture. When packing a mould, less salt is necessary, and the top should be covered with a piece of carmelized paper. In calculating the quantity necessary for serving a number of people, caterers usually allow six servings to a quart, although a more generous quantity may be desirable for home serving.

CLARET SAUCE.—Boil one cupful sugar and one-fourth cupful water eight minutes, cool slightly, and add one-third cupful claret.

The spring course of lessons at the Cooking School begins on Feb. 3, the program for the course being as follows:

FEBRUARY 3.—Barley and Celery Soup, Halibut with Cheese Sauce, Larded Sweetbreads and Mushrooms, Sweet Potatoes au Gratin, Peach Fritters, Wine Sauce, Orange Bombe.

FEBRUARY 10.—Puff Paste.

FEBRUARY 17.—Chafing Dish.

FEBRUARY 24.—Concasse with Poached Egg, Bread Sticks, Lamb Souffle and Tomato Sauce, Chestnut Souffle, Clam Fritters, Coconut Souffle.

MARCH 3.—Lobster Bisque, Salmi of Grouse, Stuffed Peppers, Tomato and Horse Radish Salad, Coffee Rolls at 8 o'clock.

MARCH 10.—Mock Turtle Soup and Fore-meat Balls, Oysters on Crusts, Lobster Salad, Pin Wheel Biscuit, Eggs a la Sidney, Maple Parfait.

MARCH 17.—Fricassee of Lobster and Mushrooms, Porter House Steak and Bearnaise Sauce, Cauliflower with Cheese, Sweetbread and Celery Salad, Egg Timbales and Sultana Roll.

MARCH 24.—Duchess Soup, Chicken Cutlets, Planked Shad, Potatoes, Club House Style, Cucumbers in Aspic, Fruit Charlotte.

MARCH 31.—Oysters with Curry, Fillet of Beef a la Maitre, Sponge Fritters, Cream Cheese Salad, Spaghetti, Plum Pudding Glace.

APRIL 7.—Cake.

APRIL 14.—Cream of Cucumber, Broiled Spanish Mackerel with Peas, Lamb Croquette, Potato Souffle, Mock Crab Sandwiches, Mushrooms, Steamed Lemon Pudding.

APRIL 21.—Green Peas and Tomato Soup, Salmon a la Victoria, Asparagus in Cream, French Frits, Potatoes au Gratin, Rich Strawberry Shortcake.

Tickets for the course, including reserved seats, \$5.00; single admission, 50 cents.

THE HORSE.

—There will be a very large number of special at the Boston Horse Show this year, and there will be several changes in the classes, suggested by the experience of last year. The number of classes this season is expected to be more than one hundred.

Nothing equal to GERMAN PEAT Moss for horse bedding. Healthy and economical and widely used. C. B. Barrett, Importer, 45 No. Market street.

NEWTON, Aug. 9, 1893.
DR. S. A. TUTTLE: DEAR SIR:—Having used Tuttle's Elixir in my back and boarding stable for the past three years, I heartily endorse it for the general purposes for which it is recommended by the proprietors.

S. P. WHITMAN.

The magnificent pair of Barred Plymouth Rocks shown on the first page were bred by the Reliable Incubator and Brooder Co., of Quincy, Ill., from whom it is presumed that eggs may be obtained for hatching.

THE GRANGE.

Green River Grange.

Hon. S. A. Hickox, the successful dairyman, delivered an excellent lecture before Green River Grange, on "Feeding Cattle and Feeding the Soil," Friday evening, January 15. After the lecture refreshments were served. The next grange meeting will be a Guest Social, to which the public are invited.

Williamstown, Jan. 25, '97.

Stoughton Grange.

There was not a large attendance when worthy Master Gilbert called the grange to order, Monday evening. A small amount of business was disposed of. The report of the committee appointed to draft resolutions on the death of Brother Moses S. Gay was accepted. It was voted that a copy of said resolutions be published in the local papers.

The lecturer's hour was very much enjoyed, and consisted of piano solos by Jere Cotter and Mrs. Webster Smith, and a discussion, "What are some of the objects of the grange?" by I. H. Lamb and Mrs. Gilbert and others. During the lecturer's hour Brother Lamb was called to the overseer's chair, and in a few well chosen words by Harry Southworth, presented with a Past Master's badge, to which he responded in a "lamb"-like spirit.

Buying Plant Food.

Dr. S. W. Johnson of the Connecticut experiment station has been engaged in fertilizer inspection and experimental work ever since early in the fifties. He was the first one to analyze fertilizers in this country and to publish valuations, and has probably done more to elevate the industry and improve the composition of fertilizers than almost any other man in the country. His books, "How Plants Grow" and "How Plants Feed," are standard works, and were the first attempts to popularize the science of agriculture. With reference to fertilizers, as the result of his experience Professor Johnson publishes this caution to farmers: "The main security of purchasers is in dealing with firms which have an established reputation, and avoiding 'cheap goods' offered by irresponsible parties."

We understand that Professor Jordan, formerly of the Maine experiment station, but now in charge of the New York experiment station, holds the same view. This being the case, farmers will do well to patronize only well-known concerns who have ample capital and facilities to carry on the business, and who have these in addition to their reputation as a safe dealer. Among such companies is the Bowker Fertilizer Co. of Boston, which have been established for a quarter of a century, who have a large capital and two thoroughly equipped factories, well located for carrying on the fertilizer industry to the best advantage.

We notice an innovation in the catalogue of this concern, in that it now offers, for the first time, we believe, Canadian hardwood unbleached ashes, which are collected by its own agents in Canada and shipped under its own supervision. Here is an opportunity to buy a well-known concern whose guaranty is worth something, reliable ashes at reasonable rates, and we believe it will be appreciated by farmers generally.

The recently discovered bacteria for fertilizing purposes, "Nitragin," is also for sale by the Bowker Fertilizer Co. in limited quantities. Although it is a source of congratulation that so much enterprise is displayed by a New England fertilizer company, and it will undoubtedly bring its due reward.

Their annual catalogue is also an innovation. It is a calendar and catalogue combined, and will be found useful every day in the year, as well as instructive. It is mailed free to any address.

A New Shrub that Cures Kidney and Rheumatic Diseases. A Free Gift.

A short time ago our readers were made aware of a valuable new botanical discovery, that of the Kava-Kava shrub, or as botanists call it, *Piper methysticum*, found on the banks of the Ganges river in East India. From a medical standpoint this is perhaps the most important discovery of the century. The use of the Kava Kava shrub, like other valuable medicinal substances, opium and quinine, was first observed by Christian missionaries among the natives as a sovereign remedy for kidney diseases and other maladies caused by Uric acid in the system. Since its general introduction (Alkalis) (the Kava Kava Compound) has wrought many remarkable cures of kidney and Rheumatic diseases.

Mr. R. C. Wood, a prominent attorney of Lowell, Indiana, was cured by Alkalis of Rheumatism, Kidney and Bladder trouble of ten years' standing. He writes: "I have been treated by our home physicians all without the least benefit. My bladder trouble became so troublesome that I had to get up from five to twelve times during the night to urinate."

In fact, I was in misery the whole time and was becoming very despondent. . . . I have now used Alkalis and am better than I have been for five years. I know Alkalis will cure bladder and kidney trouble. . . . It is a wonderful and grand, good remedy."

And even more wonderful is the testimony of Rev. John H. Watson, of Sunset, Texas, a minister of the gospel in thirty years' service, stricken down at his post of duty by kidney disease and cured by Alkalis.

Mrs. James Young, of Kent, Ohio, writes that she had tried six doctors in vain, that she was about to give up in despair, when she found Alkalis, and was promptly cured of kidney disease and restored to health. Another most remarkable case is that of Rev. Thomas Smith, of Colburn, Ill., who passed nearly one hundred gravel stones under two weeks' use of this great remedy, Alkalis.

So far the Church Kidney Cure Company, of No. 420 Fourth Avenue, New York, are the only importers of this new remedy, and they are so anxious to prove its value for the sake of instruction they will send a free treatment of Alkalis prepaid by mail to every reader of the PLOUGHMAN who is a sufferer from any form of kidney or bladder disorder, Bright's Disease, Rheumatism, Dropsy, Gravel, Pain in Back, Female Complaints, or other affliction due to improper action of the kidneys or urinary organs. We advise all sufferers to send their names and address to the company, and receive the Alkalis free. It is sent to you entirely free, to prove its wonderful curative powers.

Neuralgia is the prayer of the nerves for pure blood. Hark! Sarsaparilla is the One True Blood Purifier and nerve builder.

OUR ENEMY STOLE IN

An enemy stole into your house one day last week and touched you lightly in passing. You thought little of the matter at the time, for the enemy was only a vagrant current of air. But now you are beginning to learn what mischief the little intruder did, for your back is stiff and painful. Your head aches, and at times you feel dizzy. . . . What has happened? . . . Simply this: the cold has settled on your kidneys. They are overcharged with blood and inflamed. Instead of passing the waste matter out of the body they are damming it up in the blood. Every minute, yes, every heart beat adds to the poison in your system. . . . Normal action of the kidneys will purify the blood. Nothing else will.

Thus You Overcome Your Enemy.

is the friend in need. It will reduce the inflammation, so that the grip on the tissues of the kidneys will be broken, and the uric acid is sent on its way out of the body.

Thus You Overcome Your Enemy.

Large bottle, or new style, smaller one at your druggist.

FARMERS' MEETING.

THE DISCUSSION.
(Continued from second page.)

is present, and may perhaps favor us with a few words.

Professor Caldwell—it has given me great pleasure to have been present at this meeting. For several years I have been interested in following the reports of the PLOUGHMAN meetings, but I have not before been able to attend. I feel a little out of place in a poultry meeting, being more at home in dairying. I am interested in the possible union of the poultry business with dairying. To compete with the West, the East must grow perishable products such as milk and eggs, and must attend to the utilization of waste products. Now I consider it quite well established that the dairy farmer can get more out of skim milk by feeding it to the poultry than by feeding it to pigs. When attending the last London Dairy Show I was struck by the intimate connection of poultry and dairying, as shown by the exhibits from the Guernsey islands. There was also an interesting exhibition of dressed meats.

Personally, I am in the poultry business on a small scale, keeping the White and the Barred Plymouth Rocks. I have a dairy route, I have no trouble in disposing of my eggs to the butcher customers. I think poultry keeping may be successfully combined with dairying.

Mr. Rudd—in connection with Professor Caldwell's remarks I will call your attention to the Boston Poultry Show next week. It is only in recent years that we have had a large exhibit of dressed poultry and also of the varieties of eggs. We shall have the best poultry that can be procured at this season of the year. Many kinds are out of season and are procured only by taking from cold storage. There will be a good display of roasters, capons, fowls, squabs, etc. I advise all of you who come to the show to note the exhibit and obtain ideas of what good stock is and how to dress it and prepare it for market. The show is from Tuesday to Saturday.

Mr. Chas. Prescott of Concord, upon request gave a brief description of his henhouse, where he said thirty-six fowls were kept in a house sixteen by nine feet. The house was warm, and the inside and only once below freezing. The roof was of matched boards and waterproof roofing paper. The house cost fifteen dollars. Several of those present spoke of the use of roofing paper. Some found it unsatisfactory, while others liked it. Mr. Prescott said he found his hens useful to keep down the insects in his large asparagus field. He gave them the run of the fields in summer.

Mr. L. Richards of Marshfield—it seems incomprehensible that people can not get eggs in winter. I should give up the business if it were not for winter eggs. The grower must get from thirty to forty cents a dozen along in November to make much profit. For years I have been able to get eggs when prices are high. Many growers still hold to the notion that very early hatched pullets will lay early and shed their feathers before winter. I have got away from that idea in my attempts to get pullets to lay during the seashore season. Of 200 early laying pullets not one shed her feathers. I have had only three or four do so out of many hundreds. I get seventy eggs a day now.

Chairman Stevens—What is your bill of fare?

Mr. Richards—Well, I make them a "game pie" every morning, made of ground grain, meat, scraps, and five or six condiments, cinnamon, ginger, allspice, etc. They like it. At noon they get seven or eight quarts of oats to 150 hens. At night I feed all the corn they will eat. I get plenty of shells and grit. I get mica grit. I have a mixed kind of poultry—Wyandottes, Plymouth Rocks and Brown Leghorns. There is some Brahmas in them, which makes them rather too late. I shall work back toward Leghorns. I have no faith in Brahmas for eggs. I believe there is more money in common eggs at twenty-five cents than in Brahmas at fifty cents.

Mr. Putnam—What breeds does Mr. Rudd keep?

Mr. Rudd—Plymouth Rocks. I spoke of keeping two breeds possibly, because when chickens are to be kept a long time before going to market, a slower maturing, soft-mated bird, like the Brahmas, might be desirable, also.

Mr. Warren—What advantage has gluten meal over corn meal?

Mr. Rudd—I find it can feed more of it with safety. It is less fattening. It

gives good results. When a feed gives good results we do not care so much about the theory. Gluten feed is a form of gluten lighter and more bulky than gluten meal.

Mr. —Do you use corn meal?

Mr. Rudd—Yes; we feed bran, Indian meal and gluten feed.

Mr. Thatcher—Did I understand you to recommend heating houses for fowls?

Mr. Rudd—I meant to make it plain that the heated houses were only for chicks. I should never heat a house for adult fowls. They would be likely to catch cold, and the plan would not work for several reasons.

Mr. Rudd explained, in answer to a question, the confusion that exists in regard to classification of market poultry. An old farmer had once spoken of entering a pair of old cocks to compete for the prize for heaviest fowls. A pair of fowls weighing seventeen pounds each would be very heavy indeed, but a pair of old cocks might weigh over twenty pounds.

Mr. George Coe of Natick—How many eggs would be needed to put into an incubator in order to get 100 pullets?

Mr. Rudd—in a six-hundred-egg incubator not more than 500 eggs could be easily handled. If you can get an average hatch of 50 per cent you will be doing well. Some claim hatches of 97 per cent and the like, but we do not have such hatches in our experience. Of the 250 chickens it is possible to easily raise 90 per cent, and of these about half are likely to be pullets. With a small lot of chickens, it is possible to save more of them than when thousands are grown.

Mr. Woodman—As a small grower, I find great difficulty in securing new blood for special purposes. There is more difference in strains than there is in breeds. It is hard to get the right kind of male birds to freshen my stock.

The time has come to measure, not by feathers, but by performance in the egg basket. Eggs and meat are wanted, not feathers. When I write to a breeder, he tells me how many prizes his birds have won at such and such shows, not how many eggs they have laid in a year. It is time that hens were judged by a different standard. [Applause.]

Mr. Rudd—it is much easier to improve poultry than cattle; because while cattle take several years to grow, the poultry can be bred the next year. We can produce almost anything we like. At our farm, we have not bred for exhibition and have taken no prizes, but have selected our fowls for health and vigor, and to secure special characteristics; trying to get yellow meat and legs, good size, well-built bodies, yellow beaks, etc. Some yards have been bred for very dark eggs and others not so dark, but dark enough for market. In breeding for dark eggs the plumage grows darker, and we could breed Plymouth Rocks almost black, or we could, I believe, get them almost white, changing the breed so that it could hardly be recognized.

Mr. Varnum Frost—I take no stock in these newfangled notions. I submit that no evidence exists that these modern hens are equal to those of sixty years ago. The old barnyard fowl didn't require a trained nurse and a cook to concoct delicacies for weaklings. It did not require a ration equal to a Parisian table d'hôte dinner. The old barnyard fowl was a blocky hen, built to lay eggs and for nothing else. She took care of herself if fed once a day, and would often go a whole week without feeding. I used to feed my father's hens and I remember sometimes finding nests in the hay which seemed to hold about a peck of eggs. The barnyard hen took care of herself, made her own nests, and flooded the market with cheaper eggs than we have to-day. Nowadays a breeder will tell you how he can breed a fowl with a ring around the eye, or a ring and a half around the eye, or with two rings around the eye. I do not take stock in these newfangled notions.

Mr. Rudd—But how many eggs did these fowls of sixty years ago lay between October and February?

Mr. Frost—The price seldom went above twenty-five cents a dozen then. In spring they were twelve or fifteen cents. Eggs were plenty then, yet there are 100 of your modern hens where there was one hen sixty years ago. A woman who used to get plenty of eggs from common hens bought a breed of these modern, aristocratic hens and couldn't get an egg, and she is going to get rid of them.

Mr. Rudd—There were but few winter eggs in the old times, and farmers used to pickle them when they were plenty.

Mr. Frost—Don't they do that now?

Mr. Rudd—Thousands of eggs are sold now where hundreds were sold then. The eggs produced in a single year would extend around the earth four times.

Mr. Frost—One man who breeds Brahmas, each fowl adorned with "pantalons," gets three dollars a dozen for eggs, and I think he needs to ask about that price to get any profit. He sells male birds at \$70 and females at \$200 sometimes. Beautiful feathers sell these modern fowls, but to lay an egg is a disgrace. [Laughter.]

Chairman Stevens—We must close the meeting on account of the lateness of the hour. The next Farmers' Meeting will be held two weeks from today, Feb. 6, in this hall, 36 Bromfield street. Subject, "Farming as a Business." Essayist, Benj. P. Ware, of Clifton.

FOR BOYS over ten years of age where they can work for board, clothes and schooling. Apply to BOSTON FOX CHILDREN'S AID SOCIETY, 43 CHARITY BUILDING, Chardon street, Boston, Mass.

INSURANCE.

Quincy Mutual Fire Insurance Co.

INCORPORATED IN 1851. COMMENCED BUSINESS IN 1857. CHAS. A. HOWLAND, WILLIAM H. FAY, President. Secretary.

CASH FUND JANUARY 1, 1896, \$611,558.03. SURPLUS OVER ALL LIABILITIES, \$560,000.00. AMOUNT AT RISK, \$34,000,000.00. Losses paid in 1895, \$46,682.24. Dividends paid in 1895, \$72,360.57.

THE WORST WINTER IN EIGHTY YEARS.

These weather prophets are all agreed about it—it's going to be the worst winter in years—one man says in 80 years. Snow! Snow! Snow!

Bad weather calls for good rubbers.

"AMERICAN" RUBBERS

Could not be better. Light, shapely and stylish,—and full of wear, because made of the very best rubber. Nearly 5,000,000 pairs, boots and shoes sold each year,—and every rubber has "American Rubber Co." stamped on the bottom.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.

LOOK FOR THIS NAME.—AMERICAN RUBBER CO.